

Government House
Cook's Book

191
EDIT

1915

Government House Cook Book

Delectable Recipes
and Hints to the
Hostess



Containing:—

SEATING THE GUESTS

A LUNCHEON FOR THE BRIDE-TO-BE

WEDDING BREAKFAST

RECEPTION MENUS

NEW AND PRETTY WAYS OF SERVING

WHAT TO THROW AFTER THE BRIDE

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TANGO TEA, AFTERNOON TEA

TEA TRAY LORE, TALES OF ENGLISH TEA

THE LENTEN LUNCHEON HOUR

SPRING GUEST

PACKING PICNIC HAMPERS AND

APPROPRIATE MENUS

SOUTH AMERICAN SUMMER DRINKS

SUNSET TEAS

HORS D'OEUVRES, SALADS

ENTREES, CAKES AND DESSERTS

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BY

L. E. PLUMMER



Government House Cook Book

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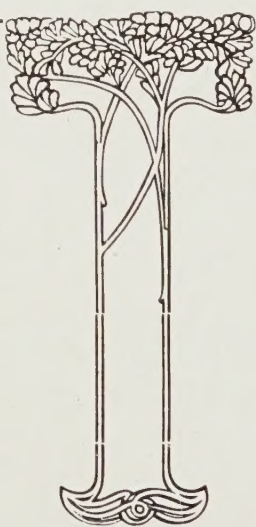
Government House Cook Book

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P R E F A C E

THE EDITORS of the Government House Cook Book wish to particularly emphasize to the Public the fact that many of the Recipes therein are old family ones, and have behind them the tradition and experience of generations of good housekeepers. They are "the survival of the fittest," each one the crowning culinary achievement of a long and illustrious line of old family cooks and housewives. Therefore, they are unique and particular in themselves, and not to be found in the ordinary and far more expensive cook book.



FOR THE HOSTESS

THE tiresome formal dinner with its numberless courses, and table overloaded with china, glass, and silver, is no longer in fashion. A few conspicuous and beautiful pieces of tableware are now considered to be better taste than numerous small dishes and vases filled with candy and flowers.

An effective manner in which to arrange the decoration of a dinner table is to have a mass of flowers, so arranged as to seem to be growing, in the centre. The taller flowers should be placed in the middle with the flowers with shorter stems sloping gradually away from them. Moss covering the interstices and hiding the flower holders is most effective if carried out in irregular points on the cloth. It is not necessary to have lace or embroidered centrepiece. The flowers, ferns and moss should come within four or five inches of the plates. A pretty color scheme is created by arranging long stemmed, yellow roses in the centre, surrounded by yellow and mauve orchids. Tall vases with roses should be placed at each corner if a long table is used, and at the middle of the sides. The ensemble is lovely.

CANDLE LIGHTING.

The lighting of the dinner table is of great importance in the scheme of decoration. In spite of the predominance of electric light, wax candles arranged in candelabra or in candlesticks are still used. If there is only one candelabrum, it is placed in the centre; if two or more, they are placed at the ends of the table. Candelabra are sufficiently imposing enough to play a conspicuous part in the table decoration, for they may serve as a starting point for the floral decoration. Single candlesticks, however, cannot be thus utilized, and should form a subordinate part of the decorative scheme.

There are many kinds of candle shades which may suitably meet the requirements of the dining-table, but shades made of lace and embroidery, cleverly dovetailed and mounted on flesh-colored silk are the most satisfactory; they are in order on any occasion, since they range from extreme simplicity to the utmost complexity. If a lace cloth

is used, the shades should be made of the same lace as that in the cloth.

One important “don’t” in regard to lighting:— “don’t” light a dinner table from a chandelier or drop-light, but have the lights on the walls and table. Overhead lighting is not only trying to the eyes, but unbecoming to the guests.

SEATING THE GUESTS.

Seating the guests is one of the most important problems to be dealt with in giving a dinner, especially if there are so many guests that general conversation is impossible. It is the custom, in Europe, for the host and hostess to sit opposite each other in the middle of the sides of the table, not at the ends. Being thus brought into closer proximity with their guests, it is easier for them to lead in the conversation. Crowding must be avoided, and to every four guests there should be one servant, for nothing ensures the success of a dinner more than comfortable seating and quick service. One of the precautions to be taken by a hostess in planning to make conversation flow easily is to seat her guests with great care as to their congeniality. The shape of the table has importance in this matter; a round or oval table is preferable to a square or oblong table where, in spite of the efforts of the hosts to talk around them, the corners impede the conversation.



A Luncheon for the Bride Elect and Some Artistic Table Decorations

ONE of the most delightful ways to entertain is by a luncheon party, and when the guest of honor is a bride-to-be, an opportunity is provided of making both decorations and menus especially attractive. The luncheon might be served at small tables, four guests at each; the bride's table should occupy the centre of the room, under the chandelier, from which is suspended, by a streamer of white tulle, a bouquet of roses and maidenhair fern. The centre-piece on this table should consist of a few perfect bride's roses in a slender, cut-glass vase, with only their own foliage. At the other tables similar vases hold four or five pink roses. The place-cards are hand-painted, the design being dainty little maids, some with pink gowns and some with white, each carrying a single rose; the pink-frocked card bears a white rose; the white card, a pink. Candlesticks, in miniature, tied with bows of narrow pink tulle, make attractive favors. An appetizing menu, in which are many Southern recipes is as follows:

| | |
|------------------------|--------------------|
| Grape Fruit Cocktails | |
| Tomato Bouillon | Toasted Crackers |
| Cheese Soufflé | Beaten Biscuits |
| Fried Chicken | Stuffed Peppers |
| Asparagus on Toast | Hot Buttered Rolls |
| Candied Sweet Potatoes | |
| Celery and Nut Salad | Olives |
| Stanley Cream | |
| Individual Cakes | |
| Coffee | |

SUGGESTIONS FOR THE TABLE.

A lovely decoration for a dinner table is a silver vase, larger at the top than at the base, filled with purple orchids, surrounded by six small, silver baskets filled with Parma violets, lilies-of-the-valley and maidenhair fern. Radiating from this centrepiece are three silver candlesticks of varying heights, the tallest nearest the baskets. These are shaded with lavender silk shades and contain white candles. For place-cards, heavy white cards with the hostess's monogram

in silver are fascinating, and corsage bouquets of violets tied with silver-gauze ribbons for the ladies, and boutonnieres of violets for the men, make dainty favours.

A low mound of jonquils and white narcissi, with their own foliage, extending the length of the table, flanked on each side with cut-glass candlesticks shaded in yellow, makes a spring-like decoration. A brass basket filled with yellow jasmine, on a lace centrepiece, edged with tiny ferns and combined with quaint, old-time brass candlesticks and green candles, is an effective combination.

A MENU FOR DÉJEUNER.

A summer morning, about eleven thirty or twelve, and a table set on a porch enclosed with vines, are the time and place for breakfast. The table should be set simply, and flowers from the garden may be used in profusion. Sweet-peas, pinks, mignonette, or nasturtiums decorate the breakfast table much better than do flowers that require formal arrangement. A breakfast must appear simple, though in reality it be not so.

The American breakfast begins with fruit: this idea we borrowed from the tropics. Oranges, grape-fruit, melons, or grapes should be chilled, and served surrounded by crushed ice. Strawberries or red raspberries are best served as they are in Holland, where they are left uncapped, and a dish of powdered sugar and a small glass of water, into which they may be dipped (the water is a superfluity, for the berries should be speckless), are brought with them to the table. It is better not to chill the berries with ice, as it diminishes their delicate flavour, but they should be cooled.

Thinly sliced kidneys, sauté and delicately seasoned, are put into individual casseroles; one or two eggs are dropped on them and the dish is set in a hot oven for the eggs to jelly, after which the dish is filled with a rich wine sauce that has just a dash of nutmeg in the flavouring. While piping hot, the casserole is set upon a plate of cresses, upon which is laid also a thin sandwich of bread and butter spread with orange marmalade.

According to the season, trout, whitefish, or shad may follow the œufs aux rognons. If whitefish is chosen it should be served planked; and with any one of the three fish mentioned, creamed potatoes, ice-cold cucumbers marinated in French dressing, and home-made hot rolls complete the course. After this, asparagus that has been boiled, thoroughly chilled, and dressed with French dressing may be served on crisp lettuce leaves. Crackers are eaten with the asparagus, but are first toasted and covered with grated cheese, then slipped for a moment into a hot oven to melt the cheese, and finally sprinkled with paprika.

Since eggs in some form or other must never be omitted from a breakfast, the final course may be made a rum omelet allumée. This is followed by a demi-tasse of coffee, which might be followed in turn by a liqueur. It is permissible to serve a wine, but only of the lightest kind, such as Sauterne or one of the lighter clarets.

WITH CHICKEN SOUTHERN STYLE.

For another breakfast, a sweetbread entrée may come after the fruit, followed in turn by the famous Southern dish, "smothered chicken," served with hot rolls and young peas, and freshly made currant jelly; a cooling salad is best after these. A pretty and refreshing salad is made by serving, on an ice-cold plate, a large slice of fresh pineapple covered in the centre, but not at the edges, with three or four slices of tomato marinated in French dressing and sprinkled with finely minced chives and sweet green peppers. Strawberry or raspberry tarts or a jelly omelet may follow the salad, but no ices or salted nuts should be served, even at a formal breakfast.

ASPIC JELLY.

It might be advantageous, on a warm day, to serve aspic jelly in place of chicken in the last menu. Aspic jelly is delicious, but tiresome to make; there is, however, a sensible short cut to it. It makes an effective and dainty dish in which scraps of meat can be used to advantage in hot weather.

WEDDING BREAKFAST

IN serving a wedding buffet breakfast for a large number of guests the dining-table should be set as follows: At one end is placed, on a silver tray, the tea-urn, sugar-bowl, cream-pitcher, and dish of sliced lemon; the tray is surrounded by the tea cups and saucers. At the other end is the chocolate pot with the necessary whipped cream in a silver bowl with a small ladle, and the chocolate cups and saucers. The punch glasses may be placed either on this table or around a punch bowl on a side table. In the centre of the table is a silver vase flanked by low bowls filled with bride-roses and asparagus fern. Around the flowers are placed plates of sandwiches, fancy cakes, bonbons, sugar baskets, and the like, and along the edges of the table are piles of plates in different sizes, napkins, and the necessary small silver. The bouillon and chicken are served from the pantry where they can be kept hot until wanted. The salad may be served from bowls placed on a side table.

MENU.

| | |
|------------------------------|-------------------|
| Clam bouillon | |
| Chicken a la King | |
| Salade Rachel | |
| Paté de foie gras sandwiches | Tomato sandwiches |
| Montpelier sandwiches | Ribbon sandwiches |
| Champagne | Bottled water |
| Tea | Chocolate |
| Individual ices | |
| Fancy cakes | Bonbons |
| Black coffee | |

New and Pretty Ways of Serving the Buffet or Seated Wedding Breakfast— What To Throw After the Bride

A WEDDING breakfast is usually served at small tables, or, if this is too formal, buffet service may be substituted. For the former, menu cards may be used. Those with dainty, hand-painted designs of a bride and groom in old time costumes, or with the bride's monogram wreathed with orange blossoms, are attractive styles.

IN STRAWBERRY SEASON.

MENU I

Fresh Strawberries served in a Calla Lily
Lobster à la Newburg
Squabs on Toast Creamed Peas
Grape Fruit Salad Brandy Sauce
Ices Pâtisserie
Coffee Champagne

MENU II

Strawberries in Kirsch
Radishes Salted Pecans
Chicken Livers en Brochette
Tournados à la Ventadour Soufflé Potatoes
Chiffonade Salad
Ices Assorted Little Cakes
Bonbons Coffee
Champagne

MENU III

Strawberries in Champagne
Olives Salted Almonds
Salmon Cutlets Cucumbers
Grilled Chicken Julienne Potatoes
Water Lily Salad
Ices Little Cakes
Bonbons Coffee
Champagne

NEW AND PRETTY WAYS OF SERVING THE BUFFET
OR SEATED WEDDING BREAKFAST—WHAT
TO THROW AFTER THE BRIDE—*continued*

To serve strawberries in calla lilies, as suggested in the first menu, cut off the stem of the flower about an inch and a half from the blossom and remove the centre stamen; then fill with fresh strawberries and lay the lily flat on the plate.

A FEW RECIPES.

Tournados à la Ventadour, included in the second menu, is a novelty to many. Cut filets of beef in fine pieces and flatten slightly with a chilled and wet cutlet bat. After carefully trimming the filets, season with pepper and salt and fry with sweet oil in a sauté pan. Arrange the filets as a border on a hot dish, and on each place a very thin slice of truffle and an equally thin slice of beef marrow, which has been prepared by blanching and baking in the oven. Just before serving, fill the centre of the dish with a hot purée of artichokes, well seasoned and covered with Colbert sauce.

The water lily salad named in the third menu has a very pretty appearance, and is made in the following fashion: Carefully cut the whites of hard-boiled eggs into lengthwise pieces, and slightly trim to resemble the pond lily petals; two rows of the white must be used for each flower and its centre formed from the crushed yolks. It should be served on a flat glass dish, so that it may have the appearance of floating on water, and the lettuce should be arranged under eggs in lily-pad fashion. Serve with this salad an East Indian dressing, made of the yolks of two hard-boiled eggs rubbed smooth with eight tablespoonfuls of olive oil, one teaspoonful of curry powder and two tablespoonfuls of tarragon vinegar.

The wedding cake served with the ice has been displaced by little fancy cakes, and the bride cake is generally considered a mere frolic for the trinkets it may contain. The wedding cake is put in boxes placed on a table near the hall door, and each guest takes a box on leaving. The wedding cake boxes in best usage now are square with beveled edges and a monogram of the last initials of the names of the bride and groom.

NEW AND PRETTY WAYS OF SERVING THE BUFFET
OR SEATED WEDDING BREAKFAST—WHAT
TO THROW AFTER THE BRIDE—*continued*

BUFFET SERVICE.

For the buffet breakfast, serve either clam bouillon or iced chicken consommé, deviled mushrooms in paper cases, macédoine salad, sandwiches of creamed anchovies, of foie-gras, of rolled bread and butter with lettuce, and sandwiches à la Régence. These last are made of very small, round rolls with a piece cut from the top of each and the crumb removed from the interior; then the rolls are filled with the white meat of a roast fowl, prepared as follows: Put the meat in a bowl and chop with it two washed anchovies and a few slices of red tongue, then add chopped gherkins, amounting to one-sixth part of the whole, season with tarragon and chervil, moisten very slightly with mixed olive oil and tarragon vinegar and replace the tops. The menu should also include ices, small assorted cakes, bonbons and champagne. The newest bonbons are candied orange blossoms, but as they are of little decorative value, other candies are used with them.

TABLE DECORATIONS.

Properly set, the dining table for the buffet breakfast bears only the flowers, bonbons and small cakes; salads and other foods are served from the pantry or a side table.

When the wedding breakfast is served at small tables, the flowers may be used in medium sized vases, or in low, flat moulds. An effective but expensive decoration is a shower bouquet for each table; these not being in any way the duplicate of the bride's bouquet. Since the coloured blossoms have practically no stems, the bouquet lies almost flat on the table and the ribbons are arranged on the cloth in irregular lengths, one strip between each guest.

Another mode of decorating the little tables is with small, white Marie Antionette baskets, filled with blossoms and maidenhair fern; on the bride's table is placed a large oblong wicker tray filled with white orchids and ferns. Orange blossoms, in any large quantity, are not used in the dining room, because, besides being difficult to obtain, their

NEW AND PRETTY WAYS OF SERVING THE BUFFET OR SEATED WEDDING BREAKFAST—WHAT TO THROW AFTER THE BRIDE—*continued*

odour is too heavy. Lemon blossoms are often substituted for them, being easier to procure.

WHAT TO THROW AFTER THE BRIDE.

Any florist will supply flower petals to toss after the bride. A new English idea is to cast after her tiny, silver paper horse-shoes; but for those who cling to the time-honoured rice, small paper shoes, filled with rice, are passed to guests on large salvers after the bride has retired to make ready for her wedding journey.

DANCE DINNER

INFORMAL dinner-dances are more popular than ever. A few suggestions for the dinner which precedes a small and informal dance may be welcome, since upon the successful dining of the guests may depend the success of the whole evening. If the dinner is a small one of about twelve, it may be served by a butler and a footman, or by two maids, with a third maid outside to take the used dishes from the servants when they reach the pantry, and to have the next course ready to hand to them. As soon as the guests are assembled in the drawing-room, the butler should come in and serve cock-tails, and a footman should follow with dainty caviar sandwiches. A few moments later, the butler should take the empty glasses and announce dinner.

THE SETTING OF THE TABLE.

The flowers for the centrepiece may be placed in a vase of silver and glass, with a silver platter to match, as this arrangement is much in vogue. A silver candlestick may be placed at each corner of the table, or two candelabra, one at each end. It is correct to use unshaded candles, though shades to match the flowers are considered to be prettier.

Silver service plates will reflect the light and will add to the brightness of the table. To the right of each of the

service plates should be one dinner knife, one smaller knife, a soup spoon, and, perhaps, an oyster fork. The napkin (to match the cloth) should be wrapped round a small, square piece of bread; a crescent, or a roll being placed at the right of the oyster fork. To the left of the service plate should be two or three forks of varying shapes and sizes. Additional silver is brought on as it is required. Above the plates, and a little to the right, should be the glasses of cut or engraved glass,—one already filled with iced water, the other empty and ready to receive the sherry, champagne, or whatever wine may be served. Opposite the glasses, and a little to the left, may be placed individual silver nut dishes containing salted almonds. If desired, each guest may have flowers: boutonnières at the gentlemen's places, and bouquets for the ladies to carry out the colour scheme. Around the centrepiece may be placed silver bonbonnières filled with nuts, olives or radishes, with candies. Some candies may be to match the flowers, and others, chocolates, which, though not so pretty to look at, are usually more delicious.

THE SERVICE.

Oysters, soup, fish, and after that a roast or poultry with two or three vegetables, followed by salad, dessert and coffee, make up the usual dinner. If it be desired to serve more courses, an entrée, such as creamed sweetbreads, may be served between the fish and the roast, or terrapin just before the salad.

As to the serving, one plate is always removed as the one for the next course is put down, except after the salad course, when all plates, olive and nut dishes, and salts and peppers, are removed, and the table is brushed before the dessert is served. Between courses, a butler or a maid passes the nuts and olives, and sees that all empty water glasses are filled.

Sherry is served at the beginning of dinner, but champagne not until the main meat course. For this course, the butler passes the roast, and the footman follows immediately with a vegetable, for, as this is the most elaborate course, and, therefore, the hardest to serve, it must be served quickly in order to have it hot.

After the dessert, it is customary for the ladies to have their coffee and liqueur served in the drawing-room, while the men stay and have theirs in the dining-room with their cigars.

A dinner menu which is simple in preparation is as follows:

| | |
|--|-------------|
| Iced Fruit in Glasses | |
| Clear Soup with Pulled Bread | |
| Soft-shell Crabs with Cucumbers and Pimentos | |
| Roast Duckling | |
| Fresh Peas | Apple Sauce |
| Salad | |
| Blackberry Ice | Cakes |
| Coffee | |

Any seasonable fruit may be iced and served as suggested the opening course of the dinner menu. It should be diced and handled with a fork and a fruit knife, not allowed to touch the fingers. When a sufficient quantity to fill sherbet glasses is prepared, the whole should be put into a glass jar on the ice so that it will be thoroughly chilled. Just before dinner is announced, the glasses are set each one on a salad or dessert plate to be served as soon as the guests are seated.

The soup should be well cleared and seasoned with sherry. Pulled bread is made by breaking a fairly stale loaf into small pieces. The pieces are placed on a pan in the oven until fairly well browned and are as dry as toast, and brittle.

Medium-sized crabs should be selected for the fish course, and fried plain or in bread-crumbs. A good sized cucumber peeled and cut in very thin slices in such a way as to preserve its original shape is placed on a small, long dish, and a very oily French dressing is poured over it. Pimentos cut in narrow strips are laid on the top of the cucumber.

No special directions are needed for the roast. The peas should be shelled and placed in water which is already boiling and into which a pinch of soda has been dropped,

DANCE DINNER—*continued*

and cooked with the cover on. It is by following these simple details that vegetables are delicious.

A RECEPTION MENU.

The following menu is appropriate for buffet service at a formal reception:

Clam Bouillon, Whipped Cream
Calf's Brains in Terrapin
Oyster Crabs in Croustades
Chicken and Almond Sandwiches
Chicken Aspic Salad in Mayonnaise
Walnut Sandwiches Macédoine Salad
Lobster Sandwiches Caviar Salad
Plain Bread and Butter, ribboned
Ices Small Assorted Cakes Bonbons
Tea Chocolate
Punch and Champagne

AFTERNOON TEA

THE serving of tea is a daily ceremony in most households, yet it is seldom that one receives a cup of tea the proper strength served at the right temperature. This is because people do not practice the simple rules of allowing the tea-leaves to remain in the boiling water for five minutes—no more and no less—stirring for a moment, and then pouring the concoction through a strainer into a porcelain teapot, covering it immediately with a thick tea cosey.

A pretty, modern cake-basket in an old French design is of sterling silver, pierced and etched.

A two-piece glass dish for crackers and bar-le-duc may be separated into sandwich and relish dishes.

See Page Fourteen.

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THE TEA TRAY

ON every tea-tray there should be a hot-water kettle, a teapot containing the necessary amount of tea, cups and saucers, teaspoons, sliced lemon, cream, sugar, a cosey, and the wafers or cakes to be served with the tea. It is better to use cakes or wafers that can be handled without soiling the gloves or hands. Tiny soda biscuits, small doughnuts, pastry triangles, nut wafers, sandwiches, or thin toast cut in oblong pieces, spread with butter, and put together are appropriate to serve with afternoon tea.

Something attractively new in a tray is a piece of engraved crystal five inches wide and six long.

TITBITS FOR AFTERNOON TEA.

Filbert biscuits are delicious served with tea. Barcelona filbert nuts are put in a mortar and their shells broken. The shells are picked out and the meats are pounded in the mortar and mixed with the whites of eggs and powdered sugar to a proper thickness to drop from a knife. The mixture should then be dropped from a knife upon buttered paper in pieces the size of a nutmeg, baked until it is a fine brown, and allowed to become cool before it is taken from the paper.

Sandwiches, also, are welcome additions to the tea-table. From a thin layer cake various fancy shapes are cut; always two, at least, of the same shape are cut to be used together. A quarter of a pound of fresh butter is beaten for ten minutes when a quarter of a pound of powdered sugar and three ounces of powdered chocolate and a teaspoonful of vanilla are added. This filling is spread between the two halves of cake and the sandwich is dipped whole in melted sweet chocolate and stood on edge to dry before serving.

A novel way to combine tomato and egg in a sandwich is to mash the yolks of four hard-boiled eggs through a sieve and pound into a paste two tablespoonfuls of thick cream, a little pepper, salt, curry-powder, and a few drops of tomato catchup. This paste is mixed with the egg and spread on round, thin slices of bread, and a thin slice of tomato is laid between the two slices of bread. The tomato should be peeled and sliced, and the slices laid on a cloth to dry a few minutes before using.

IT IS WELL FOR THE GOOD HOUSEWIFE

TO REMEMBER THAT NO MATTER HOW
ELABORATE A MENU SHE MAY PREPARE
HER EFFORTS ARE LOST IF HER TABLE
LINEN IS POORLY LAUNDERED.



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TEA TABLE TIPS

IT IS WELL TO BE CONCERNED ABOUT ONE'S TEA-TABLE, FOR A WOMAN CAN BE JUDGED BY THE TEA SHE SERVES.

THE size and shape of the tea-table are entirely matters of taste, but it should be neither too small or too low. If too small, it easily becomes crowded, and if too low, it is apt to be knocked over. A pretty lace or embroidered tea-cloth should be used on it, with doilies to match where they are needed.

A pleasing change from the usual silver service is a glass tray with a china tea-set on it. China tea-sets can be bought at all prices and are usually most complete. They include a covered muffin dish and bread-and-butter plates. If there is not room on the tray for cups and saucers, they may be placed on the table beside it. They should not be piled up, as this gives an untidy effect, but the small bread-and-butter plates may be placed in a pile where most convenient. Charming novelties are miniature glass- or china-handled silver knives for spreading the jam or marmalade which is always served at some tea-tables.

WHAT TO SERVE.

A valuable adjunct to the tea-table is a mahogany or willow muffin stand, or "curate," on which may be placed some of the dishes filled with the tea dainties.

Every-day necessities are thin slices of bread and butter, or of buttered raisin or nut bread, buttered toast kept warm in a covered dish, and possibly one kind of cake. The above things are all favourites and are quickly and easily prepared, but they should be varied by sandwiches, of which there are many kinds, hot buttered soda biscuits, hot or cold scones, cinnamon toast and cinnamon sticks, or by hot crackers with cheese melted on them by putting the crackers and cheese in the oven. Also, there are crumpets and English muffins, both of which should be served very hot with butter melted on and well soaked into them.

Rich and heavy and crumbly cakes which have to be eaten with a fork, are not the best choice, for tea is essentially an informal meal, and the foods served should be of a sort

which can be picked up daintily and eaten in the fingers. Small squares or oblongs of English fruit cake, sponge cake, pound cake, raisin cake, thin cookies, macaroons in their many varieties, nut wafers, pralines—all these are tea-time eatables. In addition, there may be a silver, china, or glass dish of bonbons, preserved ginger, marrons glacés, mints, nuts, or Japanese preserved fruits.

TALES OF ENGLISH TEA.

Thought is being given more and more to the tea menu; many women may be judged by the tea they serve. Busy people as we are, it may yet happen that the American nation will halt its wheels of progress at five o'clock to drink from the cup that cheers, just as the British now do. In small English villages it is a common thing to see shops closed and a sign hung up, saying, "Gone to tea. Back at 5.30." There is even a legend in London that at five o'clock the telephone can not be used, as the operators are having tea. When traveling it is always possible to get tea, even in the most remote part of the British Isles, and if journeying during the tea hour, one can obtain wicker baskets, practically and appetizingly filled, at the railway stations.



ENTERTAINING

ENTERTAINING is the highest form of social intercourse." It is a world of its own, and every woman has in it a little kingdom where she is queen, whether she rules it by reason of her wit or her wealth. Yet, she will never command a great kingdom unless she has the true, undying spirit of the born hostess—who should possess a great heart as well as a good head.

Hostesses are miniature royalties, and like reigning houses, they have their policies; they are known for this characteristic or for that and each house has an atmosphere of its own. People are attracted by wealth and splendour, but are held by being put at ease by a hostess who affects nothing. Such simplicity made the fame of one of the greatest ladies of New York society a decade ago, and at the present day creates the power of the great political hostesses of England.

IN LIEU OF SALONS.

Society is not made up of shining lights; there is no woman who entertains on so small a scale that she may not put herself and her personality into her parties, be they ever so simple. It is by singling out those people who are like-minded that congenial coteries and clever cliques are formed and these grow through increasing mutual interests into fame. There are great ladies and great houses in every capital and in every town, who lead the way, but they are not the majority and are not the core and essence of society—leaders are naught without followers.

There are no salons in these days, and much of the talk about them is sheer nonsense. We are too rushed to sit four hours in one room at regular intervals and harangue each other—nobody would listen, but we can and do unite at dinners, suppers, teas, in exhibitions, and in pamphlets; and, in a measure, the magazines and newspapers of the present day discuss a great deal that was formerly reserved for the salons.

See Page Twenty

Hasting's Furs



Prices of Good Furs are now extremely low on account of the small foreign demand. Our unusual buying facilities, combined with low rent, enables us to offer Furs at low prices to our customers in all sincerity as unusual values.



CHAS. F. HASTINGS

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For the Summer Hostess

THE summer hostess finds that of all entertainments, informal picnics and sunset teas are most suited to the mood of her guests. The place for the picnic must be thoughtfully chosen. It must be cool, shady and picturesque, and if there is a natural water supply at hand, so much the better. The hostess should take extra wraps and shawls to sit on, for guests never come too well provided as regards these, and look to the hostess for such details. Small folding camp chairs are worth taking. A rubber sheet spread beneath the table cloth keeps away socially inclined beetles and caterpillars, for they do not like the rubber; it also has the advantage of protecting the damask from grass stains.

PACKING THE PICNIC HAMPER.

An alfresco lunch need not be too dainty, for after an automobile ride of even an hour or two, one is prepared to enjoy a meal. Foods for picnics are usually cold, but, with the aid of the patented bottles and cases fashioned for these occasions, it is easy to have one warm course. Hampers prepared for these trips are to be procured in all shapes and sizes. If a larger supply of plates and china is needed than is provided in these hampers, vitrified hotel china is found to be extremely practical; if this is too heavy to carry, little wooden plates may be used. A plentiful supply of glasses should be taken. Small paper napkins are popular, and sometimes paper tablecloths, though it is not much more trouble to take inexpensive damask cloths and napkins. Small, tin ice boxes that hold a good-sized piece of ice should, if possible, be added to the outfit.

It is most important that the hampers should be well packed. Heavy articles are put at the bottom, and cakes and pies placed carefully in boxes, with quantities of paper tucked in the corners to keep them from shaking about. Dry things must be kept dry, and moist things moist, and it is not difficult to do this, if one has at hand an abundance of oil paper such as is used by confectioners. All sandwiches

See Page Twenty-two

Page Twenty-one

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DAILY PAPERS

should be wrapped in it, and picnic sandwiches of almost every kind are better with a lettuce leaf between the buttered bread and the sandwich filling, for the sandwich is then not so apt to become dry and, in consequence, unpalatable.

The following menus are suitable for a picnic:

MENU I

Jellied Consommé
Jellied Chicken Cold Sliced Tongue
Ripe Olives Salted Filberts
Paté de Foie Gras
 and Lettuce Sandwiches
Cream Cheese with Walnuts
 and Lettuce Sandwiches
Eggs stuffed with Anchovie Paste
Water Crackers
Individual Lemon Pies Maple Layer Cake
 Fresh Fruits
Ginger Ale Beer Iced Coffee Iced Tea
Spring Water

MENU II

Clam Bouillon
Radishes Pickled Walnuts
Cold Squab Chickens
Deviled Tongue Sandwiches
Caviare Sandwiches
Lobster Salad Cheese Biscuits
Individual Apple Pies with Cheese
Vanilla Cream Layer Cake
Coffee Layer Cake
Fresh Fruits
Lemonade Iced Coffee Beer
Iced Chocolate Spring Water

See Page Twenty-four

The simplicity of serving Pilgrim's Ginger Ale and Carbonated Beverages is particularly appropriate :: for house parties, week-end and informal gatherings

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FOR THE SUMMER HOSTESS—*continued*

MENU III

Jellied Consommé
Olives Sliced Cold Ham
Cold Roast Beef Sandwiches
Sardine Sandwiches
Chicken Salad Parker House Rolls
Watermelon Chocolate Layer Cake
Individual Cherry Pies
Fresh Fruits
Shandy-gaff Beer Iced Coffee
Iced Tea Spring Water

Lemonade for a picnic is best when made by a recipe requiring boiling. It is taken in condensed form, and water added just before serving. The eggs stuffed with anchovie paste, which can be procured ready to use, are simply hard-boiled eggs, halved as for any stuffed eggs, and served on lettuce leaves. In order to carry lettuce crisp and ready for use, wash and rinse it and allow it to stand in iced water for an hour or until crisp, then drain and wrap in waxed paper. About this wrap a dry napkin, and when the time arrives to use the lettuce, it will be found as crisp as when put in the paper.

SUNSET TEAS.

A sunset tea should be served high upon a hillside or in the open where the full glory of the sinking sun can be appreciated. The contents of the hamper must be very different, though the same rules for packing should be followed. Trifles should be taken, and the whole affair have the quality of the "five o'clock" rather than a substantial meal. These little menus are quite sufficient and satisfactory:

MENU I

Plain Bread and Butter Sandwiches
Deviled Chicken Sandwiches
Shrimp Paste Sandwiches
Peach Marmalade Sandwiches
Macaroons Lady Fingers
Currant Jelly Layer Cake
Fresh Fruits
Iced Tea Iced Coffee Ginger Ale
Strawberry Shrub Bonbons

MENU II

Minced Chicken Liver
and Mayonnaise Sandwiches
Sardine Paste Sandwiches
Duck Club Sandwiches
Cocoanut Sandwiches
Fresh Strawberry Jam Sandwiches
Lemon Wafer Cookies
Nut and Cream Layer Cake
Diamond Iced Cakes
Fresh Fruits
Iced Tea Iced Cocoa Iced Coffee
Bonbons

Strawberries with fresh grated cocoanut heaped over them and served with cream are delightful at five o'clock parties. Iced coffee and cocoa are delicious served with mock whipped cream. One cup of sugar, one large sour apple, and the white of one egg make about a pint. The apple is peeled and grated, and then all the ingredients are beaten together until the whole becomes a light froth; it is flavoured with vanilla. The apple must be mixed with the sugar as soon as it is grated to keep it from turning dark. There is no danger that the summer heat will turn this mock cream sour.



Hors d'Oeuvres and How To Make Them

FEW things require greater care in their preparation and service than hors d'œuvres and salad, for when they are good they are very, very good, but when they are not they are distasteful. Careful adherence to the rules laid down on this page will result in dishes which are agreeable to both the eye and the palate.

Stuffed Celery: Take rather large stalks of celery that have a deep groove in the middle, cut in two-inch lengths, and fill with a paste made half of Roquefort cheese and half of cream cheese, a little thick cream, a pinch of paprika, and a bit of butter. Add a few drops of Worcestershire sauce.

Cherry Tomatoes: Drop the cherry tomatoes into boiling water for a few minutes to loosen the skin and then peel them, being careful not to break the tomato. Put them in a small bowl, cover them with French dressing and set on ice for several hours. Just before serving, arrange in an hors d'œuvres dish and garnish them with watercress.

ANCHOVY FILLETS AND CONSERVES.

Anchovy Fillets: Cut each halved anchovy, which should have been previously marinated in oil, into two or three little fillets. Place them across each other in an hors d'œuvres dish after the manner of a lattice and garnish them with chopped parsley and the chopped white and yolk of a hard-boiled egg, alternating the colors. Put a few capers on the fillets and sprinkle the whole moderately with oil.

Tomato Conserve: To five pounds of ripe tomatoes add two lemons sliced thin, four pounds of sugar, and one and a half ounces of candied ginger, cut in very small pieces. Cook the mixture slowly for about three hours. It should be quite thick before it is taken from the stove. Keep in glass jars.

Delicious Grape Conserve: Take black Concord grapes and squeeze the pulp from the skin, keeping pulp and skin in separate dishes. Put a teacupful of water in a preserving kettle, add the grape pulps, and when thoroughly heated, press them through a colander to take out the seeds. Then, add the skins to the pulp and weigh the mixture. To each

pound of fruit add three-quarters of a pound of sugar and enough water to keep it from burning. Cook slowly for three-quarters of an hour.

Tomato Frappé: Prepare a quart of cooked and strained tomatoes as for tomato jelly, but without gelatine. To them add a pint of cream which has been whipped stiff, and freeze the whole. Line the upper section of the bowl with lettuce leaves and the lower section with cracked ice, and cut the tomato ice in slices and arrange it on the lettuce. Cover with mayonnaise or serve the mayonnaise separately.

THE LENTEN LUNCHEON HOUR

WHEN the big season has drawn to a close and Lent, with its freedom from social obligations, gives a little well-earned respite from formality, it is the intimate unity of the luncheon which lends itself peculiarly to discussion. Earnest women, with some philanthropic intent, lunch together to discuss their plans, the literary set takes up a new language, the less helpful meet to try to kill the monotony and ennui of the Lenten season. It is a season of intimate friendships for the woman who stays in town; of all seasons, the one when informal luncheons come into their own again. And so we arrive at the subject of menus and of dishes which may stimulate the mind as well as the appetite.

Indian Curry is among the most popular and delicious of luncheon dishes. The recipe for it follows:

For twelve persons the ingredients required for the sauce which is poured over the dry, boiled rice are:

- 6 Onions,
- 1 lb. of Sweet Butter,
- 1½ quarts Strong Bouillon,
- 4 tablespoonfuls of Curry,
- 1 saltspoon of Saffron,
- 3 Bay Leaves,
- 1 teaspoonful of Tarragon Vinegar,

See Page Twenty-nine

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- 4 Cloves,
- 1 saltspoon of Thyme and Sage mixed,
- 1 tiny piece of Ginger Root,
- 1 Raw Tomato mashed to a pulp,
- 1 teaspoonful of old brandy,
- 1 handful of Raisins and Currants boiled and mashed to a pulp.

Fry the onions in the butter until the butter is well browned and full of the onion flavour, then strain the onion out and put the butter into a casserole with the bouillon. Dissolve the curry powder in a little cold water and stir it into the bouillon and butter, and let it all get hot. Then put in all the other ingredients and let it simmer for six hours; it should never boil. Keep the cover on very tight.

The condiments are: Small pieces of Bombay Duck, grated, hard-boiled egg, Bengal Chutney, Major Grey's Chutney.

Either roasted lamb or chicken cut into squares may be served in the curry sauce.

The dry rice is passed first in a vegetable dish. The sauce containing the meat and served in a casserole is passed next, and lastly the condiments are served either out of a large relish dish passed to each person, or out of individual relish dishes placed before each person's plate when the table is set for lunch. Spanish claret is drunk with Indian Curry.



EXCELLENT RECIPES

OYSTERS

If prepared at home, pickled oysters are delicious. A hundred large oysters should be set over the fire in their own liquor to which two ounces of fresh butter should be added. After they have simmered slowly for ten minutes, they should be carefully skimmed, then taken off the fire, strained, and spread in large dishes to cool as quickly as possible. The liquor, seasoned with an equal quantity of the best cider vinegar, a teaspoonful of salt, two dozen whole peppercorns, and one tablespoonful of powdered mace and nutmeg, should be boiled down to little more than enough to cover the oysters. These should be put in stone jars and covered with the hot liquor. The oysters should not be served until they are thoroughly cold.

OYSTER COCKTAIL.

1 table spoon Lemon Juice,
1 tablespoon Worcestershire Sauce,
3 tablespoons Tomato Catsup,
1 saltspoon Salt,
 $\frac{1}{2}$ saltspoon Cayenne,
5 drops Tobasco Sauce,
1 tablespoon Horse Radish,

Fill a small glass of above mixture and place in centre of a deep plate of cracked ice. Place five oysters (if half shell) around edge of plate; otherwise pour 1 tablespoon over oysters in individual cups. Serve small browned crackers.

SOUP

SOUP STOCK.

1 shank of Beef,
5½ quarts of Cold Water,
1 medium sized Onion,
1 Carrot,
1 Turnip,
2 Bay Leaves,
1 sprig Parsley,
Few Cloves,
1 stalk Celery,
1 tablespoon Salt,

Place shank in the water on back of stove for an hour then remove screen, add another quart of cold water. Keep covered and let simmer for 4 hours, then add vegetables and simmer 1 hour longer, then strain, add salt and put in a cold place to jelly.

GOVERNMENT HOUSE TOMATO SOUP.

1 can Tomatoes,
2 sticks Celery,
1 Onion stuck with 4 Cloves,
3 Bay Leaves,
4 Pepper Corns,
1 tablespoon Sugar,
Salt to taste and small piece of Cinnamon.

MODE.

Strain tomatoes, put on to simmer with all ingredients for one hour and strain again. Put back and let come to boil. Add half teaspoon soda and when finished foaming, add 1 quart of good Cold Milk.

Place in soup tureen a cupful of stiff whipped cream and pour soup gently in centre—sprinkle with cayenne.

FISH

FISH (Very Good).

Buy fish in piece; cut up in $2\frac{1}{2}$ or 3 inch squares. Dry with cloth, salt and pepper well, let stand for a few minutes, then dry again well.

Make a batter of 1 teaspoonful of Olive Oil, 2 cups warm water, salt and pepper. Mix flour to make thick batter (so it will stick to fish). Whip stiff whites of 2 eggs, add last.

Cook in boiling fat.

SHAD ROE.

Cover the roe with boiling salted water to which a teaspoon of vinegar has been added and let gently boil for 10 minutes. Remove from fire; drop into cold water and cool slightly; roll in a mixture of milk and egg and then cracker crumbs; fry in butter, seasoning with salt and pepper.

Serve with lemon points.

ENTREES

Green Pepper Dishes.

THE possibilities of green peppers are so many that without monotony they could be served every day. They may be stuffed with meats or another vegetable and made into the chief hot course for a luncheon; they may be filled with cheese or fruits and become the salad for a dinner; they may be chopped fine for the filling of a sandwich, or used as a seasoning to improve the taste of anything from rice to Hamburg steak; or they may be cut in thin strips to form the garnishing which makes a delectable tidbit of the most practical food. The recipes that are given here for the versatile pepper will doubtless suggest as many more to the ingenious housekeeper:

PEPPERS STUFFED WITH CHICKEN.

From three green peppers cut the stem ends so as to make an opening the size of a half dollar. Carefully remove

every seed from the inside and soak the peppers in cold water for twenty minutes. Then place them in tins and stuff them with one-half cupful of chopped chicken, one-half cupful of chopped celery, and one-half cupful of cracker crumbs mixed with two-thirds of a cupful of heavy cream. Season to taste with salt, pepper, and paprika. Bake the stuffed peppers in an oven for half an hour.

PEPPER OMELET.

To make a quantity sufficient for five people, place the yolks of six eggs in a deep bowl. Season them with salt, beat well with an egg-beater, and then fold the beaten whites of the eggs into the yolks and add one cupful of finely chopped peppers. This omelet should be cooked on top of the range in a buttered pan for five minutes, then folded over, cooked three minutes longer, and served immediately on a hot dish.

CREAMED SWEETBREADS IN GREEN PEPPERS.

Parboil 1 pair veal sweetbreads in salted water 10 minutes. Cool and cut in $\frac{1}{2}$ inch squares.

Melt 2 tablespoonfuls butter, add 2 tablespoonfuls flour, stir until frothy. Then pour on gradually $\frac{1}{2}$ cup white stock or chicken broth, add $\frac{1}{4}$ cup hot thick cream, $\frac{1}{3}$ cup finely cut fresh mushrooms. Season with salt, pepper and Worcestershire sauce. Remove seeds and veins from 6 mild green peppers, parboil 15 minutes. Cool, fill with mixture, cover with buttered crumbs and bake until crumbs are brown.

CREAMED NOODLES.

Beat 2 eggs slightly, add $\frac{1}{2}$ teaspoon salt and sufficient flour to make a stiff dough. Knead until dough is smooth on a slightly floured board; divide dough in 2 pieces. Roll each in a sheet as thin as paper, cover with a towel and let stand 20 minutes. Roll thin and cut in thin slices; unroll each slice and strew over board to dry.

Drop into boiling salt water and boil 10 minutes, drain, melt $\frac{1}{4}$ cup butter in sauce pan and toss until well buttered,

then pour on sufficient milk or cream to moisten and give them a creamy appearance.

Sprinkle with 1 teaspoon finely chopped parsley and simmer until noodles have absorbed milk (about 15 minutes). Stir to prevent burning.

KIDNEY STEW.

Separate and wash kidneys thoroughly, removing all veins. Cut in small pieces and let soak in salt and water for 1 hour. Strain off and put on to boil in boiling water and cook till tender. Make a gravy of 1 cup butter browned well; add enough flour to make it thick, then mix with the kidney. Season to taste.

SWEETBREADS EN CASSEROLE.

Clean and trim the sweetbreads and let stand for two hours in cold water, changing the water several times during that period. Then drain and cover with boiling water and simmer gently for ten minutes. Again drain and let stand until firm. Lard one side of each with strips of larding pork, and brown to a light colour in a frying pan with a little salt pork drippings. Place in the casserole with half an onion, sliced, a few slices of carrot, and a stalk of celery cut into bits. Add white stock to about half the depth of the sweetbreads, cover the casserole and place in a moderate oven for about three-quarters of an hour, or until the sweetbreads are perfectly tender. Peel three mushrooms for each sweetbread and place in a saucepan with a little butter, and cook until tender, then add to the casserole and cook for a quarter of an hour longer. Finally, add half a cup of thick cream to the sauce, season with salt and paprika, and when smoking hot, serve in the casserole.

SWEETBREADS FINANCIÈRE.

(Quantity for ten persons.) Take ten fine sweetbreads, let stand in cold water one hour and then remove from the skin. Parboil for twenty minutes and place on a napkin

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with a heavy weight upon them to press them solid. Take a piece of fat salt pork, cut in oblong pieces, and lard the sweetbreads over with this with a larding needle. Into a shallow saucepan put half a pound of fine butter. Let the butter melt, then place in the sweetbreads one by one. Season with a small quantity of salt and black pepper, three sliced carrots, and a bouquet composed of thyme and bay leaves. Cover saucepan with a sheet of brown paper well oiled, and let the sweetbreads cook slowly, uncovering them occasionally and turning until they are a bright golden colour. Then add a quart of good beef stock, and let simmer down for one hour. The sweetbreads are then ready to serve with the *financiere* sauce.

VIENNA CIGARETTES.

Free half a cupful of chicken, veal or rabbit from skin and bone and chop into small dice as fine as possible without actually mincing it. Add a tablespoonful of chopped boiled ham, a teaspoonful of finely minced parsley, some white pepper, salt, if needed, a generous pinch of powdered sweet herbs, and a tiny pinch of mace. Now make a sauce by mixing smoothly together one tablespoonful each of butter and flour and stir gradually into this a cupful of white stock or milk. When perfectly free from lumps, put over the fire in a small saucepan to cook, stir until it has boiled for three or four minutes, and then add one tablespoonful of sweet cream and a squeeze of lemon juice. Mix the prepared meat smoothly into this sauce and let it get cool. When cold, form into little rolls about as long as a cigarette and two or three times thicker. Roll some puff paste very thin and cut into the exact lengths of the cigarettes. Enclose each neatly in a covering of the pastry, sticking the edges together with a little white of egg. Roll in egg and breadcrumbs and fry carefully in boiling fat or oil to a delicate brown, or bake in a well-buttered pan in a moderate oven. Garnish with parsley and serve.

CURRIED EGGS.

Allow one egg for each person and put into boiling water sufficient to cover them. Cover the pan tightly and

let stand on the side of the range for half an hour. Then put into cold water for a moment, remove the shells, and stand aside until needed. Put a tablespoonful of butter in a frying pan and when it begins to colour add an onion cut into very thin slices and a tablespoonful of Chutney sauce. Stir all together until cooked to a delicate brown, then add a cupful of good stock mixed with a tablespoonful of curry powder and let simmer for ten minutes. Cut the eggs in half lengthwise, place in the curry mixture, cover tightly, and let stand until thoroughly hot. Serve with rice cooked in a separate dish and pass Chutney sauce.

CHEESE SOUFFLÉ.

Crumble three thick slices of light bread, without a particle of crust, in a stewpan. Boil soft in one cup of sweet milk. Stir while cooking, and add one-half teaspoonful of mustard and a pinch each of red pepper and salt. Have ready one and one-half cupfuls of grated cheese, with yolks of three eggs and a piece of butter the size of a walnut. Stir this into mixture over the fire, and add the well-beaten whites of three eggs. Bake in individual baking dishes until brown on top, and serve while very hot.

ASPIC JELLY.

Bits of cold veal, lamb, beef, chicken, or even lean pork are ground with a meat grinder. A bread tin is garnished with two, sliced, hard-boiled eggs and three large, sliced olives, and with ground chicken livers if chicken is used. This should be carefully covered with ground meat until the tin is about three-quarters full.

After soaking one package of gelatine in a cup of cold water, four bouillon cubes should then be dissolved in one cup of boiling water, two more cups of boiling water added, and the whole poured over the dissolved gelatine. This is seasoned with five drops of onion juice, a pinch of allspice, and pepper and salt to taste. Then the mixture is strained over the ground meat. When cool, the dish should be put in a cold place for five hours. When it is turned out upon

a platter to be served, it can be garnished with lettuce, radishes, and sliced olives stuffed with pimento.

CHEESE CAKES

Take thin buttered bread, put in bottom of pan, buttered side up. Grate a layer of cheese over it, sprinkle with salt and pepper. Place buttered bread, dry side up, on top of cheese.

Beat up 2 eggs into 2 cups of milk. Pour over contents. Grate cheese on top and bake in oven.

LENTEN EGG DISHES.

ORIENTAL EGGS.—Shred some small white onions or shallots and cook in butter until tender, but not brown. Spread over the bottom of a baking dish and cover the surface with eggs broken carefully, one at a time. Season lightly with salt and pepper and sprinkle with grated cheese. Cook in a quick oven until eggs are set, when the cheese should be lightly browned.

EGGS IN PATTY SHELLS.—Order the patty shells from a baker and remove any soft paste that may remain in the interior. Peel fresh mushrooms and cut into bits and peel and chop shallots, allowing one shallot to every dozen mushrooms. Fry all together in butter, and when the mushrooms are tender put into a saucepan with a little glaze or reduced consommé. Let simmer for ten minutes, then season to taste and put a spoonful in each patty shell. Break in an egg carefully, cover with a second spoonful of the sauce and close the opening of the shells with the paste covers. Place in a baking pan, cover with oiled paper and cook in a rather quick oven for from six to eight minutes. Serve garnished with parsley.

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MEATS

STEAK FLORENTINE.

Select a good cut of sirloin, wipe and trim as usual. In a frying pan slowly fry out four or five slices of fat salt pork until the pork is crisp and brown. Skim out the pieces and put aside. Add to the hot fat six onions quartered and sliced and cook very slowly for half an hour, by which time they should be quite tender and a deep yellow, but not really brown. Add one cupful and a half of thin strained tomato, season well with red pepper, also salt to taste, cover and simmer 30 minutes longer. Broil the steak as usual. Spread a thin layer of onions on a hot platter, on this arrange the steak. Sprinkle with the remainder of the onions, cover closely for three minutes, then send to the table.

CORNED BEEF HASH.

Finely chop an equal measure of cold cooked corned beef and boiled potatoes, stir in a little hot beef broth or boiling water, turn into hot salt pork fat or drippings melted in a hot frying pan; toss lightly until ingredients are well mixed and fat absorbed. Cook until mixture is heated through; then let stand until a crisp crust is formed on bottom. Fold as an omelet on a hot serving platter. Surround with fried onions if preferred. Serve at once.

PEPPERS WITH HAMBURG STEAK.

Put one pound of round steak through a meat grinder. Grind one small, red pepper and one green pepper from which the seeds have been removed and add them to the steak. Salt the mixture to taste, make it into small pats and fry them in butter until they are a rich brown.

JELLIED BEEF TONGUE.

Parboil a beef tongue and two calves' feet, then take out and skin and clean the tongue well and remove the bones from the calves' feet. Mince two onions very fine, and fry in a tablespoonful of butter. When brown, lay in the well-seasoned tongue and calves' feet and simmer ten minutes. Then add one pint of strong consommé and, five

minutes later, a glass of white wine. Let them smother together, keeping well covered, for an hour and a half or longer. Then take the tongue out and let the calves' feet cook and reduce for another half-hour. After this add the tongue for two minutes longer. Put all into a bowl or dish and let cool. It will make a delicious jelly.

POULTRY

CHICKEN, MARYLAND STYLE.

Dress, clean and cut up chicken, sprinkle with salt and pepper, dip in flour, egg and crumbs. Place in a greased dripping pan and bake 20 minutes in a hot oven; add $\frac{1}{3}$ cup of melted butter, baste often. Serve with cream and mushroom sauce.

FRIED CHICKEN.

Roll each piece of the chicken in flour which has been seasoned with pepper and salt. Fry slowly in plenty of boiling lard, keeping the pan covered and turning the pieces frequently.

CHICKEN À LA KING.

Take the white meat of a boiled chicken and cut it into thick slices or discs, and put into a saucepan. Put the saucepan on the stove, moisten with hot cream, just enough to cover the chicken, add one whole, sweet, red pepper cut into discs, a pinch of salt, one of pepper, and let simmer gently for about fifteen minutes. Remove the saucepan to the side of the stove, beat the yolk of an egg and mix it with the cream, but do not allow it to come to a boil. Add a piece of sweet butter the size of a walnut and serve immediately, very hot, over some freshly made toast. This may be served in a chafing dish from the side table, if preferred.

CHICKEN EN CASSEROLE.

Cut a young chicken into pieces for frying, wipe off carefully and brown in a frying pan with a little salt

pork drippings or olive oil, as preferred. Arrange the pieces nicely in the casserole and add about a pint of broth made after the following recipe: Put the giblets of the chicken, the neck and the feet, after they have been scalded and skinned, into a saucepan with a quart of cold water and half a teaspoonful of salt. Let simmer gently for an hour, add a sprig of parsley, a stalk of celery, a small onion, sliced, and a bay leaf. Continue cooking for an hour longer, then strain and add to the chicken. Cover the casserole and cook in a moderate oven for an hour. At the end of that time, cook a dozen small mushrooms, which have been previously peeled, in two tablespoonfuls of butter, and when tender add to the chicken, with six tiny onions (peeled) and a dozen slices of young carrot. Add salt and a wine glass full of sherry. Then cover the casserole, and cook until the vegetables are tender, keeping the dish tightly covered during the process.

VEGETABLES

CANDIED SWEET POTATOES.

To candy sweet potatoes is a favourite way of serving them in the South. To prepare them, pare and slice the potatoes, put in a baking dish, cover with two cupfuls of water (to four medium-sized potatoes), one cupful of sugar, two or three tablespoonfuls of butter, and one teaspoonful of cinnamon. Cook with a cover on the baking dish until nearly done, then remove the cover and brown. If cooked uncovered, baste as one does meats. Success with candied potatoes comes by slow cooking.

BRUSSELS SPROUTS.

1 quart Sprouts,
1 teaspoonful Salt,
 $\frac{1}{2}$ gallon Water,

Pick off all the dead leaves from sprouts, put them in cold water, let stand 20 or 30 minutes, then place in boiling

See Page Forty-four

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Hot House Vegetables
and Fruits*

water, add salt, and boil until tender, drain off and serve with drawn butter sauce.

Serve hot.

CREAMED ASPARAGUS.

Use only the brittle part of the stalks, wash and remove scales; cook in boiling salted water until tender, the heads will cook first, so pierce the stalk to see if tender, drain and place in a hot dish or on butter toast and pour over CREAM SAUCE.

1 tablespoonful Butter,

1 tablespoonful Flour.

Blend together over fire; add 1 cup milk, stir until smooth and thick.

Season with salt and pepper.

FRIED EGG PLANT.

Pare and cut in slices $\frac{1}{2}$ inch thick, season sifted bread crumbs with salt and pepper, dip each slice in beaten egg. Roll in crumbs and fry brown.

POTATOES AU GRATIN.

Boil potatoes. When cold, cut up in small squares. Use deep dish. First put in layer of potatoes and salt and pepper, then layer of grated cheese, and continue doing so until pan is full. Sprinkle cheese on top and fill up with white sauce. Cook in covered dish and brown before removing from oven, and serve red hot.

STUFFED PEPPERS.

For six peppers allow one cupful of cooked meat (ham or beef, ground fine), one medium-sized tomato, one and one-half teaspoonfuls of melted butter and one-fourth cupful of cooked rice. Chop the meat fine before measuring; peel the tomato and cut into dice, draining well. Mix all together and nearly fill the peppers with the mixture. Then stand them in a baking pan. Put in one slice of onion, one tablespoonful of butter, the juice from the tomato, and enough water to reach half the height of the

peppers. Bake for one hour in a slow oven, testing the peppers every fifteen minutes. Lift the peppers from the pan to the serving dish, thicken the juice in the bottom, pour it over the peppers and serve.

RICE FOR CURRY.

Rice accompanies almost all curries, and this, to be toothsome, must be properly cooked. The only correct method of accomplishing this is the following: Wash the grains carefully and gently in two waters and dry in a soft towel. Place a large pot over the fire and pour in water to three-fourths of its capacity. Salt and allow it to reach the boiling point. When the water bubbles fiercely, scatter in the rice, stirring for a moment with a long skewer. Keep the water boiling sufficiently hard to cause the rice to dance about therein, and watch carefully that it is not overcooked. As soon as the grains can be broken between the fingers, they have boiled enough and must be drained through a colander, well shaken, and placed in an open oven until all moisture has evaporated.

STUFFED PIMENTOS.

(FROM A PARIS CHEF.)

Large red pimentos, stuffed with highly seasoned forced meat, and served with a sauce marron, make a most appetizing course for luncheon or dinner. Carefully remove the centres from the pimentos with a sharp knife and fill the skin with a mixture of one teaspoonful of onions chopped very fine and fried, one teaspoonful of chopped parsley and one-half pound of sausage meat cooked over a slow fire for half an hour. The sauce is made by putting one-half teaspoonful of onions chopped and fried, one teaspoonful of fresh butter, one cupful of water, one teaspoonful of flour and one stalk of parsley in a saucepan, and letting all come to a boil. Then place in the sauce the stuffed pimentos and let simmer over a slow fire for half to three-quarters of an hour. Remove from fire and place each pimento on a small, round piece of toast, garnish prettily, and pour the sauce over them. This will be sufficient for four persons.

The secret of all French cooking lies in cooking slowly and thoroughly all the ingredients, so that the seasoning shall be well blended and taste of no one thing, yet of all.

BROILED TOMATOES.

Cut top out of tomato, put in a little butter, salt and pepper. When partly done, roll a slice of bacon and put on top of each tomato. Serve hot.

ITALIAN SPAGHETTI.

$\frac{1}{2}$ can Tomatoes,
1 Onion,
1 cup of Grated Cheese,
Pepper, Salt and Paprika,
Butter size of walnut.

Cook spaghetti well in salt water. Put mixture in layers and cook in covered dish.

Serve with cheese sauce on the side.

1 cup Grated Cheese in good White Sauce.

SALADS

Among salads that are especially palatable in hot weather is one made of pineapple and celery, dressed with mayonnaise. To serve this in novel form the top may be cut from the pineapple, the inside scooped out, cut small, and mixed with the celery and mayonnaise, then returned to the shell, which should be set on ice until chilled, and then served in a bed of lettuce leaves. Young cabbage may be treated in the same way and makes a very pretty salad, especially for a garden luncheon where the effect should be as fresh and cool as possible.

FROZEN CHEESE.

Rub 2 Neufchatel cheese to a paste, add 1 cup whipped cream, $\frac{1}{2}$ cup finely chopped olives, $\frac{1}{4}$ cup finely chopped

See Page Forty-eight

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pimientos. Season with salt, cayenne, lemon juice, to taste.

Soften 1 teaspoonful granulated gelatine in 1 tablespoonful water, dissolve over hot water, cool and add to cheese, mix well and turn into $\frac{1}{2}$ lb. baking powder cans previously wet with cold water, cover with a piece of white paper, adjust covers and pack in ice and salt. Let stand several hours. Serve with salad course with toasted water crackers.

PINEAPPLE AND CELERY SALAD.

Peel a fine, ripe pineapple, take out the eyes, and shred the fruit with a silver fork. Add a cup of the inner stalks of celery, cut in small pieces, and one red, sweet pepper, cut in dice. Cover this mixture with French dressing and set it on ice to chill. Just before serving, put the mixture in a glass bowl, and cover it with thick mayonnaise. Garnish with English walnuts and lettuce hearts.

MARINE SALAD.

A most appetizing salad, and yet one easy to prepare, is marine salad. It may be made of lettuce endive, or dandelions. The greens should be washed, dried quickly, and for a quantity sufficient for six people three tablespoonfuls of olive oil should be added an hour before they are served. Just before they are served, one tablespoonful of wine vinegar and about a dozen anchovies should be added.

PEPPER SALAD.

Wash three small leaves of lettuce, dry them with a soft cloth, and place them on a small plate. Take three, long, slim peppers, hollow them out from stem end to tip and put them into boiling water for about five minutes to take out the fiery taste. Mix one cupful of white vinegar, one-half cupful of sugar, one-third of a teaspoonful each of cloves, cinnamon, allspice, and salt. Put the peppers into the mixture and boil hard for five minutes. Then let the peppers cool and stuff them with cream cheese and chopped celery. Place on lettuce leaves and serve with French dressing.

PEACH SALAD.

Select fine ripe peaches, peel and cut in half and fill with finely chopped almonds mixed with French dressing made with lemon juice, or a mayonnaise dressing in which the mustard is left out and to which whipped cream is added. Arrange on crisp lettuce leaves and serve.

PEACH AND PEAR SALAD.

To half a dozen fine ripe peaches, peeled and sliced, add half a dozen pears, also sliced, and a large bunch of Malaga grapes, seeded and cut in bits. Serve on lettuce leaves with a mayonnaise dressing.

ORANGE SALAD.

Mix bits of orange pulp, diced bananas, shredded pineapple and maraschino cherries with mayonnaise or French dressing and serve surrounded by lettuce hearts.

PINEAPPLE SALAD.

Mix diced pineapple with peeled and seeded Malaga grapes, finely cut celery and maraschino cherries. Serve on lettuce with mayonnaise and garnish with walnut meats.

CHICKEN SALAD.

To 2 quarts cut chicken add 3 pints celery. After the chicken is boiled and perfectly cold, remove skin and cut into small squares. Let it stand in cold place until ready to use. Cut the celery into small squares, put into cold water until ready to use.

When ready to serve, dry the celery and mix with chicken, dust lightly with salt, and white pepper and mix with oil mayonnaise, cooked dressing or equal quantities of both with whipped cream.

POTATO SALAD. No. I.

Boil a dozen potatoes and let cool, cut in dice, add 1 cucumber cut in quarters and sliced thin. One small onion cut quite fine, 2 or 3 pimentos cut in thin strips. Mix all

together and season to taste. Take 2 parts of cooked salad dressing and 1 part of oil mayonnaise. Mix together and add enough whipped cream to make it the proper consistence to pour. Add 2 potatoes and mix thoroughly together. Use enough of the dressing to make the potatoes quite wet.

POTATO SALAD. No. II.

1 quart cold boiled potatoes cut in small pieces, nearly the same amount of celery, 4 hard-boiled eggs, cut fine, and 3 medium-sized onions chopped fine; mix all together; season with salt and pepper; use oil mayonnaise; garnish with hard-boiled eggs and bleached celery tops.

N.B.—Diced cucumber may be used in place of celery and cooked dressing if preferred.

TOMATO SALAD GARNISHED WITH GREEN PEPPERS.

For each person to be served, choose a medium-sized tomato. Cut out the inside with a sharp knife and fill the tomato with cauliflower that has been simmering in salt and water until soft, and then chilled. Place the stuffed peppers on lettuce leaves and surround them with strips of green peppers arranged like the calyx of a flower. Serve with French dressing.

ARTICHOKE SALAD.

Another daintily pleasing salad from the South is prepared with hearts of artichokes—the canned ones serve very nicely for this purpose—pitted ripe olives, small bits of Neuchâtel cheese, and pecan nuts. Almost any green may be used to give the salad a pretty garnish.

SHRIMP SALAD.

Similar to a salmon salad is a salad of canned lake shrimp, boiled eggs cut into fine pieces, and chopped celery hearts. The ingredients should be mixed with a boiled egg dressing and should be served in a cored apple. When the apples have been filled, they should each be topped with a thin slice of tomato, a ring of green pepper covered with

crushed Brazilian nuts, and a garnishing of green parsley tops.

FRUIT AND VEGETABLE SALAD.

Subject also to the cunning of Southern culinary art even cold lima beans become the foundation of an entirely agreeable salad. The dressing used is mayonnaise, and to the beans are added apple meats cut in small pieces, finely chopped Swiss cheese, and strips of celery about an inch long. A few red cherries gaily decorate the top, and individual portions are served on lettuce leaves.

Most refreshing of all, perhaps, is a fruit salad. Two slices of pineapple cut fine, an equal amount of orange pulp, and half the amount of salted almonds and pimento cheese should be added. These ingredients should be mixed with French dressing and served on strips of celery and crisp lettuce leaves.

SALADE RACHEL.

Take equal parts of raw artichoke bottoms, celery, and boiled potatoes, and cut them Julienne fashion; then add boiled asparagus tips and shredded truffles, and mix all with mayonnaise sauce, and serve.

GRAPE FRUIT SALAD.

Pare two grape fruit, divide sections and separate membrane and pulp.

Serve on shell or bed of head lettuce with French dressing with Roquefort cheese grated in dressing.

MEXICAN SALAD.

Cut cabbage in fine strips, mix with it chopped parsley and few small pieces of pimento, marinate with French dressing and serve.

WALDORF SALAD.

Two medium-sized apples diced, twice that amount of celery cut the same, $\frac{1}{2}$ pound of walnuts cut in small pieces, mix all together with oil mayonnaise dressing.

Keep in the ice box until ready to serve.

FRUIT SALADS.

A salad prepared from oranges is especially delicious. Remove all pith and cut the pieces of pulp in natural divisions. Sprinkle these with a little chopped tarragon and chervil, add a dessertspoonful of olive oil, an equal proportion of brandy and just a pinch of sugar. This must be served very cold; that is the proper condition for every salad. A dish is often unpalatable because it is lukewarm; therefore the hostess who would have a perfect table should see that hot dishes are hot and cold ones, cold.

Grape fruit sprinkled with diced pineapple and the not too finely chopped meats of blanched pecans is another excellent combination. The dressing for this consists of three tablespoonfuls of olive oil mixed with one of lemon juice, and this seasoned with just a little cayenne pepper, salt and a mere particle of sugar.

Hot-house grapes are always a successful part of any menu, and may be used in salad in this way: Take in equal measure, shredded pineapple, diced celery and freshly blanched and diced Brazil nuts; allow to each of these, five seeded hot-house grapes which have been marinated in Tokay, and dress with mayonnaise or French dressing.

Strawberries that are sent up from the South can be introduced in this salad. Cut in small pieces one pound of strawberries, one pineapple, one orange and one pound each of maraschino cherries and English walnuts, and soak all in four large tablespoonfuls of sherry. Before serving, pour over the fruit the following dressing: Melt butter the size of a small egg in a double-boiler, add one-half cup of granulated sugar which has been dissolved in the juices of one large orange and one-half a lemon, then add the yolks of three eggs, beaten very light, and cook to a smooth paste. When cold and ready to serve, thin the dressing with one-half pint of whipped cream.

MENU FOR GARDEN LUNCHEON

A very simple menu for the garden luncheon consists of a chilled fruit cocktail in glasses, which makes a cool and dainty opening course; broiled chicken with green peas and finger rolls; a salad made of hearts of lettuce in rings

of tomato aspic; and individual ices frozen in the forms of flowers of the season, with fancy cakes and black coffee.

When the luncheon is served in a tea-house in the garden, not far distant from the main house, it may be more elaborate, and the following menu would be appropriate: Cream of celery soup over which the grated yolk of a hard-boiled egg is sprinkled, breadsticks, boiled fresh cod with egg sauce, chicken breasts fried, creamed potatoes in ramekins, cauliflower, hot rolls, white grape gelatin and candied orange peel, egg salad in water-cress nests with cheese straws, and ices frozen in individual shapes for dessert.

DESSERTS

MAPLE CUSTARD.

Beat 4 eggs; then add 4 cupfuls of milk, 1 saltspoon of salt and $\frac{1}{2}$ cup maple syrup. Pour in wet mold. Set in pan of water to bake. The water should not boil after baking begins.

MAPLE BISQUE.

1 cup Maple Syrup,
4 Eggs,
2 cups Whipping Cream and a few Chopped Nuts.

Put the maple syrup and eggs into a saucepan over the fire and stir until they come to a boil.

Then strain and cool, add whites of eggs (well beaten) and the whipped cream.

Pour into a wet mold, cover with a buttered paper and pack in ice for 4 hours.

ALMOND PEARS.

Blanch some almonds, let them lie in hot water until soft enough to cut into strips lengthwise, then stick them thickly over preserved pears. Cut a round, stale sponge cake into rather thick slices, cover each with a soft white or pale green frosting, and put a pear in the centre of each.

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PRUNE WHIP.

Stew 1 lb. of Prunes and put through a colander,
1 cup Granulated Sugar,
Whites of 6 Eggs well beaten,
 $\frac{1}{2}$ cup Chopped Almonds and Walnuts,
Vanilla Flavouring to taste.
Cook 2 or 3 hours in double boiler.
Serve with Whipped Cream.

PINEAPPLE AMBROSIA.

Chop one cupful of preserved peaches very small and mix with two cupfuls of finely chopped preserved pineapple. Make a custard with the yolks of six eggs, three cupfuls of milk and three tablespoonfuls of granulated sugar. Cook it in a double boiler until it thickens, then allow it to get thoroughly cold. When chilled, stir it into the preserves, put the mixture into the freezer, and freeze until it is quite stiff. Then press it into a mold, cover tightly, pack in ice and salt, and let stand at least three hours to ripen. To serve, turn out on a shallow glass or silver dish, heap whipped cream thickly over it, and then sprinkle thickly with freshly grated cocoanut or with chopped preserved walnuts.

MAPLE PARFAIT.

1 cup Maple Syrup,
Yolks of 2 Eggs,
Cook till like custard. Let cool, add whites of 2 eggs beaten stiff. Then add 1 pint whipped cream. Flavour with vanilla.

FRUIT SILLIBUB.

That delicious old-fashioned dainty, a fruit sillibub, should appear more often in present-day menus. To make it, whip a pint of heavy cream very stiff and into this fold the thoroughly whipped whites of three eggs and a half cupful of maraschino cherries cut into small pieces; add a teaspoonful of orange juice and pulverized sugar to sweeten,

toss up lightly and serve in a glass. The correct cake to accompany it is a simple angel cake.

VANILLA CREAM.

Whip 1 pint cream, add pulverized sugar to taste. Dissolve $3\frac{1}{2}$ sheets gelatine in about 2 tablespoons cold water and strain with cream. Flavour with vanilla.

SPANISH CREAM.

4 cups Milk,
Yolks of 3 Eggs,
Sweeten to taste,
Enough for 1 quart of Cox's Gelatine,

Let this come to a custard. Remove from stove, add beaten whites of 3 eggs, flavour with vanilla. Put in wet mold.

PEACH SHORT CAKE.

Beat one cupful of granulated sugar and one tablespoonful of butter to a cream, and add three well-beaten eggs. Sift together twice two cupfuls of flour, two teaspoonfuls of Royal baking powder and one-half a teaspoonful of salt. Stir this into the egg mixture and mix to a smooth batter. Butter three layer cake tins, divide the batter into three portions and spread over each one of the tins. Bake them in a quick oven for twenty minutes. Peel the peaches, remove the stones, and cut the fruit into very small pieces. Mix well into them one cupful of powdered sugar. When the cakes are done, spread a layer of fruit over one quickly, cover with whipped cream, place over another cake, then more of the peaches and whipped cream, and finish with the third cake covered with thinly sliced peaches and a meringue made of the stiffly whipped white of one egg and two tablespoonfuls of powdered sugar. This makes a most delectable peach short cake.

MINT SHERBET.

An excellent dessert to be served individually is mint sherbet. The sherbet is made by boiling two cups of water with three-fourths of a cup of sugar, the peel of one lemon,

and a bunch of mint, and adding one teaspoonful of gelatine and the juice of three lemons. This mixture is strained, frozen with the well-beaten whites of three eggs, and served in tall glasses with a sprig of mint in each glass. The mint should be washed and dipped in powdered sugar while it is wet.

(STEAMED) CHOCOLATE PUDDING.

$\frac{3}{4}$ cup Sugar,
1 tablespoon Melted Butter,
1 Egg,
1 cup Sweet Milk,
 $1\frac{1}{2}$ cups Flour,
 $1\frac{1}{2}$ teaspoons Royal Baking Powder,
2 squares Melted Chocolate.

Put chocolate in last and beat thoroughly; steam $\frac{3}{4}$ of an hour.

Serve with cream or vanilla sauce.

VANILLA SAUCE.

Mix $\frac{1}{2}$ cup Sugar, $1\frac{1}{2}$ teaspoons Flour, 2 tablespoons of Butter. Blend over the fire, add gradually 1 cup of boiling water, stirring constantly; boil 5 minutes; remove from fire. Add $\frac{1}{2}$ teaspoon vanilla.

APPLE CHARLOTTE

To make apple charlotte, which is equally good to eat and good to look upon, a circle of cardboard is lined all around with lady-fingers that have been dipped in boiled frosting to hold them stiff. A tablespoonful of rum, a cupful of preserved cherries, a little shredded pineapple, and a half cupful of broken nut meats are stirred into six sliced apples which have been stewed in a little water with lemon and sugar until they are soft. The lady-finger form is filled with this mixture and a meringue made of a heaped teaspoonful of sugar and the whites of two eggs beaten stiff is piled on top. The meringue may be piped in decorative patterns and sprinkled with chopped nuts. Before it is served, this dessert should be slightly browned in the oven, the paper rim should be slipped off, and the lady-fingers surrounded with chopped pineapple, cherries and nuts.

COMPOTE OF ORANGES.

Pare the yellow rind from four oranges, cut it into very thin shreds, and boil slowly in half a pint of water for ten minutes. Drain the water into another stewpan, add to it three-quarters of a pound of loaf sugar, let boil ten minutes, and skim well. Divide the oranges into quarters, remove all white skin and pith, and put with the shredded peel into the syrup, allowing them to cook for a minute or two. Then put the stewpan into another pan of cold water and let the syrup cool quickly, as it will be bitter if cooled slowly. Blanch one ounce of pistachio nuts in boiling water for a few minutes, take off the skins and cut the nuts in halves lengthwise, then place in a cool oven to dry off for a few minutes. Cut four small sponge cakes into slices, place on a baking tin and brown quickly in a very hot oven, turning as soon as one side is a golden brown, in order to colour them evenly on both sides. Take the shredded orange peel out of the syrup, and place both syrup and oranges in a glass or silver dish, arranging the browned sponge cakes around them and a ring of the pistachio nuts around the oranges. Put some of the shredded orange peel inside of these, and place candied cherries in the centre.

ORANGE AND NUT COMPOTE.

Orange and chestnut compote is a most attractive dessert. A pound of chestnuts is boiled and blanched and one-third of them is boiled in a sugar and water syrup. The remainder of the chestnuts are boiled in plain water until they are very soft, then drained and mixed with a cup of sweetened whipped cream. Half orange skins obtained by cutting the skin around the middle, half-way from the stem, and carefully taking it off without breaking it, are cut in points about the edge and filled with the chestnut cream. The orange pulp which has been removed from the skins is cut in very thin slices and laid on top of the cream, itself topped in turn with candied chestnuts. Plain whipped cream is piled over the whole and sprinkled with chopped pistachio nuts. From such recipes as these, suggestions can be gained for other combinations of fruits and cream which will be equally simple and appetizing.

MACAROON CREAM.

To make macaroon cream, which is another attractive dessert, one teaspoonful of powdered sugar, two teaspoonfuls of Santa Cruz rum, and twenty stale, grated macaroons are added to one pint of whipped cream, and the mixture is served in a glass bowl with whole fresh macaroons and candied cherries used with it by way of decoration.

FIG CREAM.

Another effective dessert is fig cream. Narrow, wedge-shaped pieces are cut from a round layer of rich cup cake and covered with caramel frosting with three hazelnuts topping each strip. The slices of cake are then laid, points up, around a platter heaped with a cream made by whipping a pint of cream and adding to it a heaped teaspoonful of sugar, half a pound of figs stewed and chopped fine, and a generous tablespoonful of sherry, or of rum, if preferred.

CHOCOLATE ECLAIRS.

$\frac{1}{4}$ lb. Butter,
 $\frac{1}{2}$ pint Water.

Boil it, then put in 5 oz. flour and cook till it leaves the side of the pan quite clean.

Then put away to cool, then add four eggs, one by one, then put through forcing bag.

Bake in medium oven.

CHOCOLATE ICING FOR ECLAIRS.

To about 1 oz. chocolate add 1 dessertspoon butter and about 2 tablespoons water, about 3 tablespoons of sugar, and cook until it sticks to the spoon.

Stir constantly.

PINEAPPLE CREAM PUDDING.

An attractive dessert is pineapple cream pudding, which is made by lining the bottom and sides of a mold with slices of canned pineapple with one candied cherry in the middle of each piece of pineapple, and filling the mold

with a cream custard. To make the filling, half a cup of pineapple is chopped fine and to it is added three-quarters of a cup of pineapple juice which has been mixed over the fire with the beaten yolks of four eggs. When the eggs and juice have begun to thicken, the chopped fruit and a table-spoonful of sherry should be added and the whole set aside to cool. The mold should be filled with this custard beaten with half a pint of whipped cream. Before serving, the pudding should be put on ice for three hours, then turned out of the mold and decorated with whipped cream.

COLD DESSERTS

STANLEY CREAM.

Stanley Cream is prepared by whipping stiffly one pint of cream. Then chop fine one-half cupful cherries, one-half cupful English walnuts and one-quarter pound marshmallows. Stir all into the cream and flavour with wine. Pack in salt and ice and let stand three or four hours. This will suffice for eight people.

DELICIOUS CHOCOLATE ICE CREAM.

4 cups Cream,
6 Egg Yolks,
1½ cup Sugar,
4 ounces Chocolate,
¼ teaspoonful Salt,
1 teaspoonful Vanilla.

Scald 1 cup cream, add to melted chocolate and cook three minutes, or until smooth and glossy, add sugar, salt, vanilla and the remaining three cups of cream which has been beaten stiff. When well blended, add beaten yolks of eggs.

FILLED PINEAPPLE.

Filled pineapple is made by scooping out the fruit of a large pineapple, chopping it fine and replacing it after it

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Ice Cream
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has been mixed with the pulp of one small grapefruit, a quarter of a pound of seeded, chopped Malaga grapes, and a teaspoonful of powdered sugar—all thoroughly stirred together with Benedictine, or any cordial preferred. The pineapple should be served on a bed of broken ice in a glass bowl.

LEMON CONSERVE.

To make lemon conserve, the yellow rind of three lemons should be grated by rubbing it with lumps of sugar. The sugar (one pound should be allowed) should be melted and to it should be added the seeded, sliced lemons and the lemon juice. The mixture should be boiled for half an hour with one cup of water. Then it should be poured over a package of gelatine which has been soaked in a cup of cold water for an hour.

The inside of a mold should be decorated with slices of lemon and the conserve should be poured into it after a cupful of finely chopped candied orange peel, pineapple, and citron has been mixed thoroughly and added to it. The conserve should be served ice-cold and with fancy cakes or cookies.

COCOA PARFAIT.

1 cup Sugar,
 $\frac{1}{2}$ cup Boiling Water,
4 tablespoonsful Cocoa,
4 Eggs (yolks),
2 teaspoonsful Vanilla,
 $\frac{1}{2}$ teaspoonful Salt,
2 cups Cream.

Boil sugar and water together 10 minutes. Pour syrup on to cocoa which has been beaten with the egg yolks. Cook over hot water until consistency of soft custard. Beat until cold. Add whipped cream. Pack for 4 hours.

PEACH CHARLOTTE.

Soak half a box of granulated gelatine in half a cupful of cold water for ten minutes, then dissolve it in hot water. Take out one tablespoonful of it and place where it will keep soft, and strain the remainder over one pint of ripe

peach pulp. Add one cupful of white sugar, half a teaspoonful of almond extract and the grated yellow rind of a lemon. Fold in one pint of stiff whipped cream and add very gradually just enough syrup drained from preserved strawberries or cherries to make it a delicate pink. Dip a prettily shaped mould into hot water, then wipe it dry, and pour into it the reserved tablespoonful of gelatine. Turn the mould swiftly round and round until it is all covered inside with a thin coating of the gelatine. Before it hardens, sprinkle over it a few candied rose petals and chopped pistachio nuts, then turn in the peach mixture. Put on the cover, and pack in ice and salt. Let it stand for three or four hours. A little damask rose colour paste may be used to tint the russe instead of the strawberry syrup if a deeper tint is preferred, though the pale amber tone of the peaches is equally attractive.

FROZEN EGG-NOG.

Scald 1 quart of milk in double boiler with one stick cinnamon, $\frac{1}{2}$ dozen Cloves and $\frac{1}{2}$ dozen whole allspice. Beat yolks of 12 eggs until thick and light, add 2 cups sugar gradually. Add $\frac{1}{4}$ teaspoonful salt and $\frac{1}{2}$ teaspoonful nutmeg, strain spices from milk and pour milk slowly into egg mixture and beat.

Cook over hot water until mixture coats the spoon, stirring constantly. Remove and cool, add $1\frac{1}{2}$ pints thick cream and freeze to a mush. Then slowly add $\frac{1}{4}$ cup Jamaica Rum mixed with a wine glass of cognac; finish freezing. Serve in tall stem glasses.

PEACH SHERBET.

Make a thin syrup with one pint each of granulated sugar and water. Soak one tablespoonful of granulated gelatine in water to cover for ten minutes, then add one cupful of boiling water, and stir until gelatine dissolves. Add the syrup (it should be cold) and one pint of fine mellow peaches, pared and chopped very fine. Freeze like ice cream. Flavour with almond if preferred.

WINE JELLY.

A jelly dessert suitable for luncheon or dinner, and one which will appeal to men, is made in this fashion: Line a fluted jelly mold (one which has a pipe in the centre) with a layer of wine jelly; when this has slightly stiffened, decorate the bottom with halves of glacé cherries and split and seeded hot-house grapes. Cover this with a layer of jelly, and when nearly set, put in a layer of fruit—tangerine sections with the skin and seeds removed, or other fruit—and more grapes. Cover each layer of fruit with jelly until the mold is quite filled, then place in crushed ice. After the jelly is turned out on a chilled platter, fill the centre with stiffly whipped cream, flavoured with the same wine as the jelly.

CHARLOTTE RUSSE.

Of late years charlotte russe has been socially scorned, but made in the following way it is more than acceptable. Press through a sieve enough banana pulp to fill a cup, add two teaspoonfuls of lemon juice and one-fourth of a cupful of powdered sugar; this must be whipped until very light. Then fold in a half pint of whipped cream; chill thoroughly and serve in a cake-lined glass.

DATE PUDDING.

1 cup Sugar,
3 Eggs,
 $\frac{3}{4}$ cup Flour,
 $\frac{1}{2}$ lb. Dates,
 $\frac{1}{2}$ lb. Walnuts chopped.

Bake in a cake tin with tube 1 hour and 20 minutes. When cold, break up in pieces, mix whipped cream through it and spread on top.

Serve very cold.

PEACH ICE CREAM.

Bring one quart of rich milk to a boil in a double boiler, add one and one-half cupfuls of granulated sugar,

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and stir until it is thoroughly dissolved. Let it cook ten minutes, then set aside until cold. Prepare a pint of peach pulp (by pressing pared peaches through a coarse sieve), and add it to the chilled milk with half a cupful of finely chopped blanched almonds. Freeze until as thick as mush, then stir in the stiffly whipped whites of two eggs and freeze until the mixture is firm. Pack in ice and salt again and let stand three or four hours.

PASTRY

PUFF PIE CRUST.

2 coffee cups sifted flour, $\frac{2}{3}$ cup lard; mix thoroughly together; add sufficient ice water to make soft dough; roll thin; cover with small pieces of butter; fold 3 times and roll; repeat this twice for lower crust and 4 times for upper crust. Do this quickly and in a cool place. Just before putting in oven, spread top of pie lightly with lard.

PUMPKIN AND MINCE PIES.

Pumpkin and mince pies may be served in two ways, either in large round pies from which slices are cut, or in individual pastries, which at an informal luncheon are more convenient. To make a delicious filling for a pumpkin pie the pumpkin should be baked and when it is cool, the inside should be scooped out and strained. A quart of milk, a cupful of granulated sugar, three beaten eggs, one teaspoonful of ground cinnamon, one teaspoonful of ground ginger, a pinch of salt, and three tablespoonfuls of dark molasses should be stirred into the pulp of the pumpkin.

IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

CAKES

MOTHER'S GINGER BREAD.

$\frac{1}{2}$ cup of Granulated Sugar,
 $\frac{1}{2}$ cup New Orleans Molasses,
 $\frac{1}{2}$ cup Butter,
2 Eggs,
 $\frac{1}{4}$ cup Sour Cream,
1 teaspoonful Soda,
2 teaspoonfuls Ginger,
Enough Flour to make a stiff dough.

DATE CAKES.

Whites of 4 Eggs, beaten,
 $1\frac{1}{2}$ cups Sugar,
1 tablespoon Corn Starch,
Nearly $\frac{1}{2}$ lb. Chopped Almonds (blanched),
 $\frac{1}{2}$ lb. Dates.

Cook eggs, sugar and corn starch in double boiler ten or fifteen minutes; add nuts and dates and bake on baking tin reversed.

N.B.—Drop by teaspoonful.

SWEDISH MERINGUES.

5 Eggs (Whites),
 $\frac{1}{2}$ teaspoon Cream of Tartar,
1 cup Sugar,
 $\frac{1}{2}$ cup Cocoa,
 $\frac{1}{2}$ cup Flour,
 $\frac{1}{2}$ teaspoon Vanilla.

Beat whites of eggs until foamy and add cream of tartar, sugar and cocoa. Continue beating until spoon will stand up in mixture. Add vanilla and fold in flour. Bake in shallow pans in moderate oven for 20 minutes. Put cakes together with following filling:

FILLING.

Melt $\frac{1}{2}$ lb. marshmallows; cook 1 cup sugar and $\frac{1}{3}$ cup boiling water until it threads; pour slowly on to melted

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marshmallows, add $\frac{1}{2}$ teaspoon vanilla and beat until thick enough to spread. Put between and on top of cakes; sprinkle with nuts, raisins and cherries.

MOTHER'S SPONGE CAKE.

10 Eggs,
9 eggs weight in Sugar,
6 eggs weight in Flour,
3 heaping teaspoons Royal Baking Powder.

WALNUT CAKE.

1 cup Flour,
1 cup Sugar (Granulated),
4 Eggs,
1 cup Butter,
 $1\frac{1}{2}$ teaspoons Royal Baking Powder,
1 cup Walnuts.

Squeeze butter and add sugar and beat to a cream. Then put in eggs and beat thoroughly. Then add flour with baking powder, lastly the nuts.

Have ready 2 tablespoons of grated chocolate boiled in a little milk. When cool, add this.

Cook in medium oven about half hour.

LITTLE SUGAR AND SPICE CAKES.

For the little cakes that are so delicious with the ale served at a luncheon, ribbon cakes are just the thing. They are made by sifting together one pound of warm, sifted flour, a pinch of salt, and one-half pound of caster-sugar. To these ingredients four well beaten eggs and half a teaspoonful of almond flavouring should be added. The paste thus formed should be rolled out, and cut into strips about three inches long and two inches wide. These strips should then be cut for about three-quarters of their length into narrow strips and separated as much as possible, so that they look like a small hand with long slender fingers. After they have been fried in cooking oil until they are a delicate brown, and while still warm they should be dusted with powdered sugar mixed with an equal quantity of ground

almonds. When the cakes are done, they should be deliciously light and crisp, with the strips curled up like the ends of ribbons.

CHATAUQUA CAKE.

5 level teaspoonfuls of Butter,
1½ cups Granulated Sugar,
½ teaspoonful Salt,
3 squares of Chocolate, melted over hot water,
Add Chocolate to Butter and Sugar,
3 Eggs added one at a time,
¾ cup of Milk,
2½ cups of Flour,
3 level teaspoonfuls of Royal Baking Powder,
Flavour with Vanilla.

MOTHER'S WHITE CAKE.

1½ cups Granulated Sugar,
½ cup Butter (scant),
½ cup Milk (good measure),
2 cups Pastry Flour,
1 teaspoon (level) Royal Baking Powder,
Whites of 6 Eggs.

When half beaten put in ½ teaspoon Cream of Tartar before it gets fluffy.

Don't make cake too stiff, rather runny

FLAVOUR LEMON.

Englehart's Swanston Flour is best.

DEVIL'S FOOD.

⅓ cake Chocolate dissolved in 1 cup Boiling Water,
2 small cups Brown Sugar,
2 Eggs beaten separately,
½ cup Butter,
2 cups Flour (flat),
½ cup Sour Milk (or Buttermilk),
1 teaspoon Soda dissolved in Milk;
1 heaping teaspoon Royal Baking Powder.

APPLE SAUCE CAKE.

5 cups Apple Sauce,
6 teaspoons Baking Soda (Mix Soda with Apple Sauce),
3 cups Brown Sugar,
3 cups Chopped Raisins,
3 cups Currants,
2 teaspoons Cinnamon,
2 teaspoons Cloves,
2 teaspoons All Spice,
1 small teaspoon Salt,
Grate 1 Nutmeg,
1½ cups Lard and Butter (Mixed),
6 cups Flour.

HOW TO MIX.

Cream the butter and sugar, add all dry ingredients, add the apple sauce.

Bake in moderate oven. Cook about 1 hour.

(Use ½ above for cake.)

GRANNY'S CRULLERS.

3 Eggs,
¾ cup Milk,
½ cup Melted Butter,
1 heaping cup Coffee Sugar,
½ teaspoon Cinnamon,
½ teaspoon Ginger,
½ teaspoon Soda.

Dissolve in boiling water and add milk. Put as little flour as will roll out with ease.

OATMEAL COOKIES.

To make nut oatmeal cookies for afternoon tea, cream a quarter of a cup of butter with the same quantity of lard, and beat the mixture slowly while adding one cup of sugar and a beaten egg. Add five tablespoonfuls of rich milk, one and three-quarter cupfuls of rolled oats, half a cupful of chopped nut meats, and half a cupful of chopped raisins to the mixture already prepared, then sift one and a half cupfuls of flour, and mix into it half a teaspoonful each of

salt, soda, cinnamon, cloves, and allspice. To this add the first mixture, drop from a spoon on a buttered sheet of paper, and bake in a moderate oven for fifteen minutes.

DEVIL'S FOOD.

1 cup Grated Chocolate,
1 cup Light Brown Sugar,
 $\frac{1}{2}$ cup Sweet Milk,
Yolk of 1 Egg,
1 teaspoon Vanilla.

Cook slowly until thick, then let cool:

1 cup Brown Sugar,
 $\frac{1}{2}$ cup Butter,
 $\frac{1}{2}$ cup Cream,
1 teaspoon Soda in warm water,
2 cups Flour,
2 Eggs.

Then add custard part.

PORK CAKE.

1 lb. Salt Pork minced fine,
3 cups Boiling Water (Pour water on pork and let stand until cool),
1 lb. Seedless Raisins,
1 lb. Currants,
 $\frac{1}{4}$ lb. Citron,
 $2\frac{1}{2}$ cups Brown Sugar,
1 cup Sorghum Molasses,
1 teaspoon Alspice,
2 teaspoons Cinnamon,
1 Nutmeg,
 $\frac{1}{2}$ cup Chopped Nuts.

Dissolve 2 level teaspoons of soda in a little warm water. Add enough flour for cake consistency.

Bake slowly 3 hours.

NUT WAFERS.

To make delectable nut wafers, cream together a quarter of a cupful of shortening—using equal parts of

lard and butter—gradually add three-quarters of a cupful of sugar, and cream the whole together. Then stir in a beaten egg, two tablespoonfuls of milk, and one and three-quarter cupfuls of flour which has had a teaspoonful of Royal Baking Powder mixed with it. Flavour the whole with salt and vanilla and spread it with a silver knife in a thin layer on the bottom of an inverted baking pan. Sprinkle the whole layer with chopped nut meats and bake it in a moderate oven for twelve minutes. Cut in strips one inch wide and two inches long, after it is baked.

FRUIT CAKE.

1 lb. Sugar (Fruit Sugar),
1 lb. Butter (Beat Butter and Sugar to a cream),
Add Yolks of 10 Eggs, one at a time,
Beat Whites separately,
 $1\frac{1}{2}$ lbs. Flour,
2 dessertspoons Royal Baking Powder,
1 wine glass Brandy,
1 wine glass Wine,
1 cup Molasses,
 $\frac{1}{2}$ lb. Mixed Peel,
 $\frac{1}{2}$ lb. Almonds, peeled and cut,
 $\frac{1}{2}$ lb. Dates,
3 lbs. Raisins,
1 lb. Currants,
1 dessertspoon Nutmeg,
1 dessertspoon Extract Lemon,
1 dessertspoon Cinnamon,
1 dessertspoon Mace,
Bake in two cakes.

CHOCOLATE WAFERS.

To make chocolate wafers, always acceptable with a cup of tea, cream half a cupful of butter and add one cupful of granulated sugar, two eggs, and about a cupful of sifted flour, grading the amount of flour so that it will make a soft batter. Then add four tablespoonfuls of melted chocolate and one teaspoonful of vanilla. Pour the mixture in a thin sheet on greased baking tins. Bake quickly, brush

with the white of egg, and cut in strips, or in any attractive, small shape, while hot.

VIRGINIA LOAF CAKE.

1½ cups Sugar,
⅔ cup Butter,
1 cup Chopped Raisins,
2 Eggs, 1 cup Buttermilk,
2 cups Flour,
1 teaspoon Cinnamon and Cloves,
½ teaspoon Royal Baking Powder and ½ teaspoon Baking Soda.

BEVERAGES

OF all that is picturesque in the history of the various beverages that have an accepted place in our wine-cellar nowadys, none is more full of interest than the class of liquors known as cordials. It was in the kitchens of the monasteries and feudal castles of olden times that these sweet, aromatic drinks were first brewed—as tonics and medicines. The old writers often make allusion to the use of cordials to dispel the weariness of the traveler, “the languor of fair damsels,” or to quicken the blood in aged veins.

The feudal lords and the heads of the various brotherhoods, guarded their cordials with great zeal. Orders such as the Carthusians, whose home was in the valley of the Chartreuse, and the Benedictines kept the secret of their processes strictly within their own walls, while individual families passed theirs on to the next generation, until recipes became a part of the unwritten legacies.

Chartreuse is made from various aromatic plants, especially from a kind of thistle indigenous to Alpine soil, and Benedictine is produced in a similar way. It is only since the French Revolution that the rights to distil Benedictine were invested in a secular company. Although these secret recipes are still rigidly guarded, not a few families in

France and Belgium have succeeded in concocting a cordial closely resembling Chartreuse in its exquisite flavour.

WHAT'S IN A NAME ?

The term "liqueur" was borrowed from the French by fashionable English society in the seventeenth century. The two words, liqueur and cordial, are sometimes used interchangeably, though the former applies strictly to sweet, aromatic cordials. In the modern commercial world, liqueurs are divided into three classes—simple liqueurs or ratafias, oils, or fine liqueurs, containing a large per cent. of saccharin and spirituous matter, and creams or superfinely distilled liqueurs.

The difference between the usual liqueurs of to-day and the famous, old-time concoctions lies in the fact that, while only the purest, most carefully selected ingredients were used in the latter, modern distillers employ artificial colouring and flavouring matter, which, though not injurious in themselves, detract from the aromatic quality of the cordial. The old-time cordials need not be a thing of the past; in fact the American hostess may imitate her French sister, and have her cordials made in her own kitchen.

A few of the recipes of these beverages that still add variety to the continental wine-cellars follow:—

TWO FRENCH CORDIALS.

Dear to every French epicure are the cassis and anisette made by the French hostess of the old school. To make a delicious cassis, it takes three pounds of fine, ripe, black currants. After the fruit has been carefully picked over and crushed, it should be put into a jar with four and a half quarts of good gin, a half pound of raspberries, two cloves, a bit of cinnamon, and cane sugar to taste. Let it stand for six weeks; then strain and keep for three months before using.

The anisette calls for a quart of the best quality of alcohol, to which should be added the very thinly pared rinds of twenty lemons, four ounces of aniseed, and a bit of stick cinnamon. Cork down closely and infuse for six weeks. Then break up two pounds of cane loaf sugar, and

dip each piece into water till just on the point of melting. Strain off the liqueur into a jar, add the sugar, recork the jar, and after shaking the ingredients well together, let it stand for a fortnight longer, then filter and bottle.

A Washington hostess, famous for her entertainments, uses the following rule for an easily prepared punch. Pare off the yellow rind of two dozen lemons and put it to boil with a gallon of water. Roll the lemons and squeeze them over three pounds of granulated sugar. When the lemon rinds and water have boiled well, remove them from the fire, add a half-cup of oolong tea leaves, and let the mixture stand for three minutes for the tea to steep. Strain this on to the sugar and lemon juice, stir well to dissolve the sugar, and set away to cool. It is well to prepare this four or five hours before it is to be used. Just before serving, add a pint bottle of rum and three quart bottles of claret. Pour the punch over a large block of ice in the punch-bowl, and, at the last moment, add a quart bottle of champagne.

OF FRUITS AND WINES.

Strawberry, raspberry, cherry, and currant syrups make delicious fruit drinks, but they should all be prepared at home in order to insure their flavour and purity. One simple punch is concocted by making a syrup of a quart of water and two cups of sugar, in which two cups and a half of minced, ripe pineapple are boiled for twenty minutes. While this liquid is still warm, a glass of currant jelly is added, and when the syrup is quite cold, a cup of orange juice, half a cup of lemon juice, and a large tumbler of raspberry syrup are poured into it. The whole is then poured over crushed ice and served from either a tall glass pitcher or a punch-bowl.

A cold cherry punch with the gleaming cherries bobbing about and crushed ice tinkling enticingly against the bowl, is refreshing to both eye and palate. To make this drink, pit and mash thoroughly one pound of ripe cherries, crushing the pits at the same time, for they add a fine flavour to the syrup. Cover the crushed fruit and pits with a pint of sugar and heat thoroughly over the fire. When they are quite

cold, add the juice of three lemons and two oranges and a teaspoonful of the grated rind of each; then strain the mixture carefully through a cloth. Just before serving, add a cup of cherry brandy and a tablespoonful of rose-water. Pour over ice and serve.

CLARET CUP.

Claret-cup is delicious in summer, and all the rules for claret punches may be used if grape juice is substituted for the claret. An excellent claret-cup is made as follows: Slice six lemons, cover them with a pint of granulated sugar, and place in the ice-box for eight hours. Just before serving, add two quarts of claret and one quart of Apollinaris water. Serve in a tall glass pitcher with a bunch of mint fringing the top.

The following is an old English recipe: Stand a bottle of claret and one of soda water on ice to cool. Put a tablespoonful of granulated sugar in a claret jug with a wine glass full of brandy and blend thoroughly. Add three strips of lemon peel cut into bits, and two strips of cucumber rind, and follow with two sprigs of fresh green mint and a tablespoonful of maraschino. Add the claret and the soda water, stir well together, ice, and serve immediately.

AN OLD FLEMISH CORDIAL.

To each quart of brandy, allow a dessertspoonful of bruised cinnamon, four or five cloves, two tablespoonfuls of finely pared tangerine rind, and a dash of nutmeg. Mix these ingredients all well together and let them infuse for a month. Then make a thick, rich syrup by boiling clear, brown, crystallized sugar over a brisk fire—allowing a half pound of the sugar for every quart of brandy previously used. Add a pint of this syrup and a wineglassful of the best rum to each quart of the flavoured brandy, and let it all stand together for three weeks; then strain carefully, filtering it if necessary, and bottle.

WELL-BLENDED FRUIT CORDIALS.

A proven rule for apricot brandy calls for nine ripe apricots. They should be peeled and sliced over a basin so

that none of the juice be lost. The kernels obtained from the apricot pits must be lightly bruised and added to the juice with from three to four ounces of crushed sugar candy. Let this mixture stand, closely covered, for six weeks, then strain and bottle, and cork tightly. If preferred, clarified syrup may be used instead of the sugar candy, only this should be added after the liqueur has been strained, as it is then easy to sweeten to the taste. By substituting peaches for apricots, an excellent peach brandy may be made from this recipe.

To anyone who knows the delicious flavour of Ananas cordial, this old recipe will be of interest. Peel and slice some ripe pineapple. Place the slices in a deep dish and sprinkle them with castor sugar, allowing one ounce of sugar for each pound of fruit. After it has stood for twenty-four hours, strain off the juice, and, for every pint, allow one quart of purest alcohol, six ounces of crushed cane sugar, four cloves, and a piece of cinnamon. Put it all into a tightly covered jar together with the slices of pineapple, and let it steep for a month; then strain, bottle, and cork tightly.

EASILY MADE LIQUEURS.

To make a delicious ginger liqueur, mix together in a jar two quarts of whiskey, two pounds of loaf sugar, previously dissolved in half a pint of boiling water, two and a half ounces of sweet almonds, two or three bitter almonds, two and a half ounces of bruised ginger, and the rind of three lemons. Strain, filter, and bottle after six or eight days. Cork down closely, and store for three months before using.

A rare old recipe for mulberry liqueur calls for well-selected, ripe mulberries, which should be first washed, dried, and crushed. To each quart of the juice add a quart of brandy and one pound of sugar. Pour it all into a jug, tie some cheese-cloth over the top, and, after it has stood six weeks, strain and bottle.

PUNCH.

Take two quarts of white wine and one pint of claret, one-half cup of brandy and a quarter of a cup of Bénédictine

or Chartreuse; to this quantity add two oranges, sliced, and the juice of three lemons, one cup of sugar and one small, unpeeled cucumber cut in two and sliced very thin, two cups of water, one stick of cinnamon and two cloves. Boil sugar and water, cinnamon and cloves for five minutes, add wine and fruits, and, when ready to serve, add one quart of champagne to this quantity and a large piece of ice.

A champagne punch may be made without cooking by mixing three pints of plain soda, two quarts of champagne, a quarter of a cup of brown curacao, of brandy, of sherry and of maraschino, one small unpeeled cucumber cut in slices and a large piece of ice. The soda and champagne are not added until the punch is to be served.

When strawberries may be had ripe and fresh from the vines, a delicious punch may be made from them. Crush one quart of berries to a smooth paste, add one pound of sugar, the juice of one lemon, and a tablespoonful of orange-flower water or rose-water, as preferred. Let this stand on the ice for four hours, then strain, squeezing all the juice possible out of the berries, add a quart of cold water, pour over ice and serve.

MINT JULEP.

In the South, the proper putting together of the parts of a mint julep is a test of epicurean tastes, and opinions vary as to the details of mixing. The real thing calls for glass goblets, of course, and a mint bed from which a bunch of thick-leaved mint may be procured. This is put through a careful washing and left a few hours in a clean cloth on the ice. Tradition also insists upon lump sugar, four good-sized square lumps to a goblet half-filled with cold water. The syrup is then set in the ice-chest for further chilling. The rest of the making consists of adding a generous sprinkling of crushed ice, filling the glass almost to the top with brandy,— whiskey, insists the Kentuckian; both of them together, demand others,—placing the thinnest sliver of lemon on top, standing the sprigs of mint bravely up from the nectar, and decorating all with a long-handled silver spoon.

A "mint julip" is a free translation of this Southern beverage. To the juice of six lemons and one orange, add a small portion of the grated peel of each, a pint of granulated sugar, five or six very thin slices of lemon, and a cup of water. Let these ingredients stand on the ice four or five hours. Just before serving, add three bottles of ginger ale and fill in the top of the tall glass pitcher in which it is served with a bunch of fresh mint.

ON A BASIS OF TEA.

Punches in which cold tea is used as a foundation are delicious in the summer, for cold tea gives strength to the fruit syrups and furnishes a mild substitute for spirits. To a quart of strong, cold tea, sweetened to taste, add half a cup of lemon juice, one lemon and one orange, sliced thin, a quart of fresh ripe strawberries, a bunch of mint, a quart of Apollinaris water, and crushed ice. Champagne may be substituted for the water, if preferred.

Another rule calls for one pint of strong, cold tea, a cup of sugar, the juice of four lemons and half an orange, thin slices of one lemon, and three quarts of claret, for which grape juice may be substituted. If claret is used, add a half-cup of curacoa or maraschino.

ROMAN PUNCH.

Prepare a syrup by boiling slowly 2 cups sugar and 4 cups water with 3 thin slices of lemon peel 20 minutes. Remove peel and cool.

Add 1 cup lemon juice, $\frac{1}{2}$ cup orange juice, $\frac{1}{4}$ cup curacoa and freeze to a mush; add $\frac{1}{2}$ cup rum and continue freezing. Boil $\frac{1}{3}$ cup sugar with $\frac{1}{4}$ cup water until it threads, then pour slowly onto the stiffly beaten whites of 2 eggs; when cold, stir into frozen mixture; turn crank of freezer until mixtures are well blended. Let stand 2 hours. Serve in frappe glasses.

CURRENT SHRUB AND ROSE LEAVES.

Delicious current shrub may be made by using freshly made current jelly. Make a syrup of three quarts of water and half a pint of sugar. Before this is cold, dissolve in it

three glasses of currant jelly, and when quite cold, add three lemons and three oranges sliced thin, a tablespoonful of rose-water, and plenty of crushed ice. When serving, drop into each glass a few candied rose leaves. This may be varied by leaving out the lemons and oranges and using, instead, a pint of unsweetened raspberry juice, but retaining the rose leaves. Many of the red punches will bear a little rose-water, and the rose leaves are always a dainty addition.

COOL SUMMER BEVERAGES.

REFRESHING CONCOCTIONS PREPARED FROM SEASON-
ABLE FRUITS—OLD BEVERAGES WITH DELICIOUS
NEW FLAVOURS.

DURING the summer months, iced tea and lemonade take their accepted places among cool drinks. In the opinion of some, hot tea poured over mint and crushed ice is preferable to that made and chilled before serving, but this is merely a matter of opinion.

The old idea that “anyone can make lemonade,” is quickly dispelled by tasting a few of the beverages labeled with its name. To make one good kind of lemonade, grate the peel of four lemons into a cupful of water, add a pound of sugar, and boil this syrup for ten minutes; this should give a little more than a pint of thick syrup. Now add the juice of the lemons and that part of the pulp which can be freed from all the pith and skin; add three large cupfuls of water to the syrup, and beat it all thoroughly, being careful first to remove all seeds; add, after this, the diced pulp of a blood orange and part of a sugared pineapple; chill and serve in glasses full of crushed ice.

Part of this recipe may be used in making cherry water. For this pour a quart of boiling water over two pounds of cherries and let them steep in it for two hours; then strain off the water pressing all the juice and pulp from the cherries. Prepare a syrup in the same way as the lemonade syrup, and mix in well with the cherries; serve in glasses of crushed ice, sprinkled over with candied cherries.

Orangeade is a welcome deviation from lemonade. It

is prepared in the following manner: Add to the juice and grated peel of four oranges the juice and grated peel of one lemon, a cupful each of the pulps of pineapple, red bananas, and orange; add iced water. The ingredients must all be very cold.

A SOUTH AMERICAN DRINK.

A most delicious drink is made from a South American recipe, not generally known. To make it, take limes, the largest and best that can be procured, and pineapples of an excellent, ripe variety. Squeeze the juice from the limes with a lemon squeezer, and the juice from the pineapples with a beef juice squeezer. Keep the juice of the two fruits separate until there is an equal and sufficient quantity of both, then mix them well, but gently. Do not add water. Serve over shaved, not crushed, ice.

MADE OF SMALL FRUITS.

Currants and raspberries have also a place in summer drinks. To a pint of the currant juice add a cupful of black raspberry juice and a quart of water, and mix well. Then add a syrup made of one pound of sugar, mixed thoroughly with a cupful of cold water, and boil ten minutes. Serve with only a tablespoonful of crushed ice in each glass.

Raspberry vinegar is an old-fashioned beverage that is particularly refreshing. Let four quarts of red raspberries stand for twenty-four hours in enough vinegar to cover them. Then scald and strain the liquid; add a pound of sugar to one pint of juice; boil it twenty minutes and bottle. It is then ready for use. To serve, pour a dessertspoonful of syrup over a glass filled with shaved ice and mineral water.

To make Vienna chocolate, scald three cups of milk and one of cream; add three heaping tablespoonfuls of grated chocolate, two of sugar and two of cornstarch, and one teaspoonful of vanilla; stir until smooth, then cook for five minutes more. Beat the whites of two eggs stiff, with one tablespoonful of sugar, and add a spoonful of this meringue to each cup of chocolate.

A RICH CUP OF CHOCOLATE.

As both tea and chocolate are served, it is well to know of new ways to make the chocolate: Four tablespoonfuls of very rich cocoa or chocolate or two bars of sweet chocolate; add to this proportion one quart of hot milk, a one-inch stick of cinnamon, one tablespoonful of arrowroot or cornstarch and three tablespoonfuls of sugar; pour the hot milk over the cinnamon, cocoa, sugar and arrowroot, and simmer for fully ten minutes, then add one tablespoonful of sherry, one of vanilla and a dash of salt, and beat for five minutes with a Dover egg-beater; to this may be added, for those who like coffee, one cup of very strong, clear coffee, and top the cocoa with whipped cream.

SANDWICHES

CLUB SANDWICHES.

Have ready four triangular pieces of toasted bread spread with mayonnaise dressing; cover two of these with lettuce; lay thin slices of cold chicken (white meat) upon the lettuce; over this arrange slices of broiled breakfast bacon; then lettuce, cover with other slices of toast spread with mayonnaise; garnish with lettuce dipped in mayonnaise.

NOTE.—Ham may be used in place of bacon if preferred.

SARDINE SANDWICHES.

Mash up sardines, add boiled dressing to taste, spread between thin slices of buttered bread.

TRY THIS RUSSIAN.

Slightly butter thin slices of bread; moisten fine chopped olives with mayonnaise dressing and spread on bread; spread other side with Neufchatel cheese and press together.

OLIVE SANDWICHES.

Chop olives and mix with either cream or oil mayonnaise as preferred, and spread between thin slices of buttered bread.

ROAST BEEF SANDWICHES.

Mince meat up, add mayonnaise or boiled dressing and season to taste; spread between thin slices of buttered bread.

CHEESE AND PICKLE SANDWICHES.

Mix Neufchatel cheese with chopped sweet pickles and enough cream to make soft paste; spread between thin slices of buttered bread.

CUCUMBER JELLY SANDWICHES.

6 Cucumbers,
1 quart Water,
1 oz. Gelatine,
1 Small Onion, Salt and Pepper,
1 tablespoon Vinegar.

Pare the cucumber and cut in discs. Peel the onion and slice. Cover onion and cucumber with cold water. Press through a sieve, add gelatine and seasoning.

Chill and mix with mayonnaise dressing. Spread between thin slices of buttered bread.

The ribboned sandwiches mentioned are graham and white bread, cut and prepared as sandwiches, and pressed, then cut again from top to bottom, so that the white and graham appear alternately in ribbon effect.

A new and most attractive looking sandwich is made by cutting bread in one-fourth-inch slices. Spread three slices sparingly with butter on both sides, and two slices on but one side. Put between the slices layers of finely cut red and green peppers wrung through a cheese-cloth to remove moisture, and moistened with mayonnaise dressing. There should be two layers of green peppers and one of red. Remove crusts, fold in cheese-cloth, and press under a weight; then cut in slices for serving.

MONTPELIER SANDWICHES.

Four boned anchovies and four hard-boiled eggs are put into a mortar and pounded fine. To the mixture add

an ounce of butter, and season with salt and cayenne pepper. Spread on thin slices of white bread, press two slices together, and cut in fancy forms. This will make about two dozen sandwiches.

TOMATO SANDWICHES.

Peel small, ripe tomatoes, chill and cut them in thin slices, spread with mayonnaise, and place between slices of white bread cut just the size and shape of the tomatoes.

PATÉ DE FOIE GRAS SANDWICHES.

Spread thin slices of white bread lightly with butter, then with the paté; add two strips of sweet, red pepper, put two slices together, and cut in diamond form.

RIBBON SANDWICHES.

Make a paste of cream cheese, sweet cream, and chopped nuts. Spread lightly with butter, three square, thin slices of white bread and two corresponding slices of brown. For the lower slice use the white bread and spread with the paste; then place the brown bread on top of that and spread with the paste, followed by a slice of the white bread. Press tightly together, then take a sharp knife and cut crosswise into five sandwiches.

CHEESE, THE APPETIZER, HAS MANY FORMS.

The preliminary cocktails of such a luncheon are quite perfectly served when at each end of the tray on which they are served are plates containing round sandwiches filled with cream cheese which has been thinned with cream and mixed with chopped mint leaves.

Another novel sandwich which may be used as an appetizer is made of Roquefort cheese and green peppers. Graham bread, sliced very thin and cut diagonally into triangles, is spread with a mixture of Roquefort cheese which has been softened with mushroom catsup or olive oil and into which has been stirred a chopped green pepper, or chopped salted pecan nuts. The triangles piled on a

plate are made more tempting if surrounded by a border of ice-cold, plain or stuffed olives.

Cream cheese instead of being used as a filling for sandwiches may be served with them in the form of balls. In this case the sandwiches may be spread with a boiled syrup of sugar and water, mixed with chopped nuts. They are laid around the edge of the plate and the small balls of cream cheese are piled in the middle.

Bread for sandwiches is better a day old.

Butter should be creamed, not melted.

SAUCES

With the roast, particularly with spring lamb, a new sauce may be introduced. An Austrian sauce that will prove a novelty at the American dinner is simply made by melting currant jelly and mixing with it a little mustard—in proportion, about one even teaspoonful to the ordinary size glass of jelly.

Another simple and unusual sauce for lamb is made by putting fresh chopped mint in hot water to draw out the flavour. Then add just enough orange marmalade to form a thick gravy and serve at the same temperature as mint sauce.

CAPER SAUCE.

Beat to a cream 2 tablespoonfuls of flour, $\frac{1}{2}$ cup of butter and pour upon it 1 pint of boiling water, set the mixture over the fire and stir constantly until it becomes heated to boiling point.

Season with salt and pepper and add about 3 table-spoons of capers.

FINANCIERE SAUCE

One pint of rich chicken broth, one ounce of butter, one box of sliced truffles, three dozen peeled olives, one box mushrooms, one box of crest of cock, the livers of three chickens, two dozen small balls of minced veal, half a pint of madeira. Season with salt, pepper, and a touch of tabasco. Let the whole cook for twenty minutes, then add

a quarter of a pound of butter rubbed in flour. The sauce should be thick when done. Serve the sweetbreads hot with toast fried in butter.

HOLLANDAISE SAUCE.

Beat $\frac{1}{3}$ cup butter to a cream, yolks of 2 eggs, one at a time, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{3}$ cup boiling water.

Cook one minute over hot water.

CAUTION.—Do not leave over fire any longer or it will separate.

TARTAR SAUCE. No. I.

1 tablespoon Vinegar,
1 teaspoon Lemon Juice,
 $\frac{1}{4}$ teaspoon Salt,
1 tablespoon Worcestershire Sauce,
 $\frac{1}{3}$ cup Butter.

TARTAR SAUCE No. II.

Yolk of 1 Egg,
 $\frac{1}{2}$ teaspoonful Salt,
A sprinkle of Cayenne Pepper,
1 tablespoon Tarragon Vinegar,
1 tablespoon Lemon Juice,
Add Olive Oil to right consistency.

Chop fine: capers, sour pickles and parsley and mix with above mixture when ready to serve.

MUSHROOM SAUCE (White).

Mix 1 tablespoonful butter and 2 tablespoonfuls flour in saucepan over the fire; salt and pepper to taste; add juice from 1 can of mushrooms and cook until smooth, add $\frac{1}{2}$ cup of cream; let come to a boil and then add the mushrooms; simmer gently for 5 minutes.

RUSSIAN SAUCE.

The yolks of two eggs mixed with one full teaspoonful of dry mustard, the same amount of sugar and salt and a dash or two of cayenne pepper, and when this is thoroughly

mixed add a cup of olive oil and either lemon juice or vinegar to taste. Then to this add a chopped pimento or sweet pepper, two tablespoonfuls of chili sauce, the same amount of capers and chopped chives. In making, use onion, salt, or rub the bowl with a cut garlic before starting the dressing.

DRESSINGS

The dressing of fruit salad is always a matter of importance. One that is quite new and most satisfactory is a mixture, in equal measure, of grape fruit juice and strained honey, seasoned with salt and paprika. Add to it sufficient grated orange peel to flavour.

A not so easily prepared dressing is made of a teaspoonful each of salt and mustard, one tablespoonful of flour and one and a half teaspoonfuls of sugar, to which are added a teaspoonful of butter, the yolk of an uncooked egg and three-fourths of a teacupful of grape fruit juice; this must all be cooked in a double boiler till thick. After the ingredients are cool, add the white of the egg, beaten stiff, or else one-fourth pint of stiffly whipped cream. Season the dressing with paprika.

PEPPER DRESSING FOR CABBAGE OR CAULI- FLOWER SALAD.

Chop one green and one red pepper quite fine. Over the peppers pour a mixture of one-half cupful of vinegar, one cupful of olive oil, the juice of one lemon, a half tablespoonful of mustard, and salt and paprika to taste, and let them stand for one hour before serving with the salad.

RUSSIAN SALAD DRESSING.

The inner leaves of a lettuce, with pot cheese and Bar-le-Duc, make a tasty and light salad. If something new is desired for the salad course a rich dressing which has been pronounced excellent by many epicures may be suggested. It is known as "Russian Dressing," and is made with three parts of mayonnaise and one part of chilli sauce. To the

mayonnaise and chilli sauce should be added a sprinkling of chopped olives, Bengal chutney to taste, celery salt, a little tarragon vinegar, and chopped pimentos. This dressing is delicious either with quartered hearts of lettuce or with endive.

ROQUEFORT DRESSING.

To one-eighth of a pound of roquefort cheese add two tablespoonfuls of chili sauce, one teaspoonful of salt, the same amount of sugar and a dash or two of cayenne pepper. Mix these ingredients with a fork and slowly add one-half a cup of olive oil, continue stirring, and when this is smooth add two spoonfuls of vinegar.

BOILED DRESSING.

1 teaspoon Dry Mustard in 1 tablespoon Boiling Water,
1 tablespoon Sugar,
1 tablespoon Melted Butter,
1 saltspoon Salt,
1 tablespoon Flour,
Yolks of 3 Eggs,
 $\frac{1}{2}$ cup Vinegar,
Cayenne Pepper.

Beat the eggs, add the rest of the ingredients except the vinegar and beat thoroughly; add the vinegar which has been heated, and cook all together in a double boiler until thick; then add whipped cream to taste when used.

BOILED DRESSING.

1 dessertspoon Corn Starch,
1 tablespoon Mustard,
1 tablespoon Sugar,
2 whole Eggs or Yolks of 4,
1 cup Vinegar,
 $\frac{1}{2}$ cup Water,
 $\frac{1}{2}$ teaspoon Salt,
Red Pepper.
Butter the size of an egg, cook in double boiler.

FRENCH DRESSING.

$\frac{1}{2}$ teaspoon Salt,
 $\frac{1}{4}$ teaspoon Paprika,
2 tablespoons Vinegar,
4 tablespoons Olive Oil.
Mix vinegar drop by drop.

BREAD

RAISIN BREAD

This is a good recipe for making raisin bread: Mix one egg, one cupful of sugar, four cupfuls of flour, four teaspoonfuls of Royal Baking Powder, one cupful each of raisins and chopped nuts, one teaspoonful of salt, and one and three-quarters cupfuls of milk. Let the mixture stand twenty minutes, and then bake one hour. To serve, cut in thin slices and spread with butter.

To make the soda biscuits which are so popular for this purpose, use a tablespoonful and a half of butter, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one pint of milk, a little salt, and one quart of sifted flour. Mix the flour, salt, butter, and cream of tartar together; then dissolve the soda in the milk and add the liquid slowly to the flour. Work the whole mixture together well, roll the dough out to a quarter-inch thickness, and cut it into rounds about the size of a quarter. Bake brown in a quick oven.

BEATEN BISCUITS.

Put one and one-half teaspoonfuls of salt into a quart and a half of finest flour. Sift twice and mix thoroughly with a teacupful of lard; add ice water slowly until a stiff dough is formed; knead until the dough blisters, then roll out to the thickness of about one-half inch, cut with a small cutter and bake in a steady, strong oven.

For griddle scones use one pound of flour, one teaspoonful each of baking soda and cream of tartar, and a little

See Page Ninety-two

BREAD

THE OLD SAYING, "BREAD IS THE STAFF OF LIFE," HAS SOUND REASON IN IT. GOOD BREAD MAKES THE HOMELIEST MEAL ACCEPTABLE, AND THE COARSEST FARE APPETIZING.

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salt. Mix with butter, fresh or sour milk to an easily worked dough, and cover and leave standing for one-half hour.

Then cut into rounds and bake on the griddle.

DATE BREAD.

1 lb. Dates (after stoning),
1 lb. English Walnut Meats,
1 cup Pastry Flour,
2 rounding teaspoonfuls of Royal Baking Powder,
 $\frac{1}{2}$ teaspoonful Salt,
1 cup Granulated Sugar,
4 Eggs beaten separately,
 $\frac{1}{2}$ cup Sweet Milk,
1 teaspoonful Vanilla Extract.

Keep dates and nut meats as whole as possible. Sift over these the flour, baking powder and salt sifted together. Add the sugar and mix again. Beat in the yolks and fold in the whites. Bake in two loaf bread pans in a moderate oven nearly one hour.

SALLY LUNNS (MUFFINS).

3 tablespoons Melted Butter,
 $\frac{1}{2}$ cup Sugar,
1 cup Sweet Milk,
2 cups Flour,
1 Egg,
3 teaspoons Royal Baking Powder.
Bake in muffin rings or small patty pans.
Serve hot.

POP-OVERS.

2 cups of Flour,
2 cups Sweet Milk,
2 Eggs,
1 teaspoon Butter,
1 teaspoon Salt.
Bake in cups in a quick oven about 20 minutes.

PARKER HOUSE ROLLS.

2 cups Scalded Milk,
 $\frac{1}{2}$ Yeast Cake,
 $\frac{1}{4}$ cup Lukewarm Water,
 $\frac{1}{4}$ cup Butter Melted,
2 tablespoonsful Sugar,
1 teaspoonful Salt,
Flour.

Mix scalded milk, when cool, with dissolved yeast cake.

Add 2 cups of flour; beat thoroughly and let rise.

When spongy, add remaining ingredients and flour to knead; let rise; when double its bulk, shape into balls; lay on buttered sheet; cover with dripping pan. When risen to double their bulk, press with wooden spoon until almost dividing the biscuit. Brush one half with butter, press the halves together, place on buttered pan; let rise. Bake when light 10 to 15 minutes.

GRILL PAN CAKES.

3 Eggs (yolks),
 $\frac{1}{2}$ cup Milk,
5 tablespoons Flour,
 $\frac{1}{4}$ pint Sour Cream, 1 tablespoon Melted Butter,
Then add Whites of 3 Eggs.
Before whites of eggs put in about 1 cup of Milk.



ICINGS AND FILLINGS

CHOCOLATE ICING.

In a double boiler put $\frac{1}{3}$ of cake of Baker's Unsweetened Chocolate. When melted add about 1 cup of granulated sugar and $\frac{2}{3}$ cup of cream. Let it cook until it becomes a thick custard. Flavour with vanilla.

MARSHMALLOW ICING.

$1\frac{1}{2}$ cups Granulated Sugar,
 $\frac{1}{2}$ cup Water.

Let boil until it threads. Then beat in, for 15 minutes, whites of 2 eggs. Add a handful marshmallows and let dissolve over hot water and beat stiff.

MOCCA ICING.

$\frac{1}{2}$ cup Butter,
1 cup Icing Sugar,
1 teaspoon Vanilla,
2 teaspoons Cocoa.

Moisten with coffee or cream to right consistency. Cover with powdered nuts.

DATE FILLING.

1 lb. dates boiled for about $\frac{3}{4}$ of an hour in water just covering them. Add the juice of $\frac{1}{4}$ of a lemon, 1 cup of sugar added when dates have been boiled up soft. Boil for a few minutes longer.

Spread on cake when cool, cover with white boiled icing.



DINNERS, PICNICS, ETC.

Quantities for Serving Large Numbers.

Per 100

| | |
|---|--|
| Roast Beef, 8 lb. trimmed roast, to 15 persons | 7 roasts |
| Roast Turkey, 10 lb. turkey to 10 persons | 9 turkeys |
| Roast Turkey, 15 lb. turkey to 20 persons | 5 turkeys |
| Veal Loaf, hot, 3 lb. loaf to 15 persons | 7 loaves |
| Veal Loaf, cold, 3 lb. loaf to 20 persons | 5 loaves |
| Chicken, Fricasseed, a 4 lb. chicken to 6 persons, . . | 65 pounds |
| Chicken Pie, Two 4 lb. chickens (8 lbs.) to 12 persons, . | 8 pies |
| Hot Baked Ham, a 12 lb. ham to 50 persons | 2 hams |
| Cold Sliced Ham, 1 lb. to 17 or 20 persons | 6 pounds |
| Scalloped Potatoes, 3 qts. to 15 persons | 7 pans |
| Mashed Potatoes, 1 pk. to 35 persons | 3 pecks |
| Baked Beans, 2½ lbs. dry beans, 1 lb. pork, to 20 persons | 5 pans |
| Cabbage Salad for 25 persons, 1 large cabbage, 1 pt. boiled dressing, ⅔ pt. cream (before whipping), ⅓ can pimentos, 1 cup chopped celery (if desired). For 100 persons, 4 large cabbage, 1⅔ qts. dressing, 1⅓ qts. cream, 1¼ cans pimentos, 1 qt. chopped celery. | |
| Macaroni and Cheese, 1 pkg. macaroni, ¾ lb. cheese to 30 persons | 3 pans |
| Spaghetti and Tomato, 1 pkg. macaroni and 1 qt. tomato to 25 persons | 4 pans |
| Scalloped Oysters, 1 qt. oysters, 1 qt crumbs to 15 persons | 6 pans |
| Oyster Stew, 1 qt. oysters, 2 qts. milk to 12 per- sons | 8 and 16 or 24 quarts |
| Oysters Creamed, 1 qt. oysters, ⅔ qt. sauce to 12 persons | 8 qts. oysters and 5 qts. sauce or 13 qts. |
| Brown Bread, 1 large loaf to 15 persons | 7 loaves |
| White Bread, 1 large loaf to 25 persons | 4 loaves. |
| Hot Rolls, small size, 1 dozen to 6 persons | 17 dozen |
| Hot Rolls, bakers' size, 1 dozen to 8 persons | 13 dozen |
| Pickles, 1 qt. (small size) to 30 persons | 3 quarts |

DINNERS, PICNICS, ETC.—*continued*

| | Per 100 |
|---|------------|
| Jelly, 1 glass to 8 persons..... | 12 glasses |
| Pies, 6 pieces each..... | 14 pies |
| Cheese, 1 lb. to 35 persons..... | 3 pounds |
| Cakes, 20 pieces each..... | 5 cakes |
| Ice Cream, 6 dishes to the quart..... | 4 gallons |
| Coffee, 1 lb. to 40 persons..... | 2½ pounds |
| Cream, for Coffee, 1 qt. to 20 persons..... | 5 quarts |
| Butter, 1 lb. brick to 32 persons..... | 3 pounds |
| Loaf Sugar, 1 lb. to 25 persons..... | 4 pounds |



See Page Ninety-eight

Page Ninety-seven

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TIME TABLE

Baking.

| | Hours. | Minutes. |
|--|----------------------------------|----------|
| Bread (White Loaf) | | 45 to 60 |
| Bread (Graham) | | 35 to 45 |
| Biscuits or Rolls (Raised) | | 12 to 20 |
| Biscuits (Baking Powder) | | 12 to 15 |
| Gems | | 25 to 30 |
| Cake (Layer) | | 20 to 30 |
| Cake (Loaf) | | 40 to 60 |
| Custards | | 30 to 45 |
| Baked Beans | 6 to 8 | |
| Beef, Sirloin or Rib, rare, weight 5 pounds | 1 | 5 |
| Beef Sirloin or Rib, medium, weight 5 pounds | 1 | 20 |
| Mutton (Saddle) | $1\frac{1}{4}$ to $1\frac{1}{2}$ | |
| Lamb (Leg) | $1\frac{1}{4}$ to $1\frac{3}{4}$ | |
| Lamb (Forequarter) | 1 to $1\frac{1}{4}$ | |
| Veal (Leg) | $3\frac{1}{2}$ to 4 | |
| Veal (Loin) | 2 to 3 | |
| Pork, Young (Chime or Spare Rib) | 3 to $3\frac{1}{2}$ | |
| Chicken, Young (weight 3 to 4 pounds) | 1 to $1\frac{1}{2}$ | |
| Turkey (weight 9 pounds) | $2\frac{1}{2}$ to 3 | |
| Goose (weight 9 pounds) | 2 | |
| Duck (Domestic) | 1 to $1\frac{1}{4}$ | |
| Duck (Wild) | | 20 to 30 |
| Grouse | | 25 to 30 |
| Partridge | | 45 to 50 |
| Fish (Thick), weight 3 to 4 pounds | | 45 to 60 |
| Fish (Small) | | 20 to 30 |

Boiling.

| | | |
|---|---------------------|----------|
| Coffee | | 1 to 3 |
| Mutton, leg | 2 to 3 | |
| Ham, weight 12 to 14 pounds | 4 to 5 | |
| Turkey, weight 9 pounds | 2 to 3 | |
| Corned Beef or Tongue | 3 to 4 | |
| Fowl, weight 4 to 5 pounds | 2 to 3 | |
| Chicken, weight 3 pounds | 1 to $1\frac{1}{4}$ | |
| Lobster | | 20 to 30 |
| Cod and Haddock, weight 3 to 5 pounds | | 20 to 30 |

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TIME TABLE — *continued*

| | Hours. | Minutes |
|--|--------|---------|
| Halibut, thick piece, weight 2 to 3 pounds | | 30 |
| Bluefish and Bass, weight 4 to 5 pounds. | 40 to | 45 |
| Salmon, weight 2 to 3 pounds..... | 30 to | 35 |
| Small Fish..... | 6 to | 10 |
| Potatoes, white..... | 20 to | 30 |
| Potatoes, Sweet..... | 18 to | 25 |
| Asparagus..... | 20 to | 30 |
| Peas..... | 20 to | 60 |
| String Beans..... | 1 to | 2½ |
| Beets, old..... | 3 to | 4 |
| Beets, young..... | | 45 |
| Cabbage..... | 35 to | 60 |
| Turnips..... | 30 to | 45 |
| Onions..... | 45 to | 60 |
| Parsnips..... | 35 to | 45 |
| Spinach..... | 25 to | 30 |
| Green Corn..... | 12 to | 20 |
| Cauliflower..... | 20 to | 25 |
| Tomatoes, stewed..... | 15 to | 20 |
| Rice..... | 20 to | 25 |
| Macaroni..... | 20 to | 30 |

Broiling.

| | | |
|---|------|----|
| Steak, one inch thick..... | 4 to | 6 |
| Steak, one and one-half inches thick..... | 8 to | 10 |
| Lamb or Mutton Chops..... | 6 to | 8 |
| Quail or Squabs..... | | 8 |
| Chickens..... | | 20 |
| Small Thin Fish..... | 5 to | 8 |

See Page One Hundred

Page One Hundred and One

WEIGHTS AND MEASURES

| | |
|--|---------|
| 4 cups Flour | 1 pound |
| 2 cups Butter (packed solidly) | 1 pound |
| 2 cups Granulated Sugar | 1 pound |
| $3\frac{1}{2}$ cups Confectioner's Sugar | 1 pound |
| $2\frac{2}{3}$ cups Brown Sugar | 1 pound |
| $2\frac{2}{3}$ cups Granulated Corn Meal | 1 pound |
| 2 cups Finely Chopped Meat | 1 pound |
| 9 Large Eggs | 1 pound |
| 1 square Baker's Chocolate | 1 ounce |
| 1 tablespoon Butter | 1 ounce |
| 2 cup Almonds, blanched or chopped | 1 ounce |
| $\frac{1}{3}$ level tablespoons Flour | 1 ounce |
| 4 tablespoons (well heaped) Granulated Sugar, or 2 of Flour or Powdered Sugar | 1 ounce |
| Soft Butter, size of an egg | 1 ounce |
| Ten Tablespoons | 1 cup |
| 2 cups | 1 pint |



LUNCH SUGGESTIONS

Chicken en Casserole
 Broiled Finnan Haddie
Braised Calves Liver, Brown
 Sauce
 Broiled White Fish
Broiled Salt Mackerel
 Cold Salt Pork
 Dented Ham
 Chicken Livers
Lamb Croquettes
 Scalloped Oysters
 Spaghetti
 Macaroni and Cheese
Cold Ham and Potato Salad
 Boston Baked Beans
Fried Smelts, Tartar Sauce
 Cod Fish Balls
 Cold Jellied Tongue
Kidney Stew
 Calves Heart Stuffed
 Creamed Lobster
 Lobster Newburg
Broiled Ham
 Veal Loaf
 Fried Sweetbreads
Fried Oysters
 Country Sausage

DINNER SUGGESTIONS

Broiled Steak
Pot Roast Beef
Lamb Chops, French Peas
Breaded Veal Chops
Irish Stew
Corned Beef and Cabbage
Veal Pot Pie
Shepherd's Pie
Boiled Leg of Lamb
Boiled Leg of Mutton,
Caper Sauce
Larded Fillet of Beef
Roast Spare Ribs and
Sauerkraut
Baked Shad Roe
Roast and Baked Game
Hamburg Steak and Onions
Saddle of Mutton
Fricassee of Veal
Veal Cutlets
Stuffed Shoulder of Veal
Roast Loin of Pork and
Apple Sauce
Roast Goose and Apple Sauce
Short Ribs of Beef, Brown
Gravy
Fried Chicken, Cream Gravy
Roast Beef, Brown Gravy
Chicken Dumplings
Baked Ham, Hot Horse-
radish Sauce
Veal Stew, with Noodles
Baked Pork Chops
Baked Pork Tenderloins



TWO GOOD RECIPES

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No recipes which have not been tested
and found good will be given here.

GRAHAM MUFFINS.

- 1 Cup Graham Flour.
- 1 Cup Flour.
- $\frac{1}{4}$ Cup Sugar
- 2 Teaspoons Baking Powder.
- 1 Cup Milk.
- 1 Egg well beaten.
- 1 Tablespoonful Melted Shortening.

Sift together the flour, sugar, baking-powder, and salt. Add gradually the milk, egg and butter. Bake in hot buttered gem pans for twenty-five minutes. This recipe can be made more inexpensively by omitting the egg and using water instead of milk.

ONE-EGG CAKE.

All families like a cake occasionally and this is the best one-egg recipe known.

- 1 Egg well beaten.
- $\frac{3}{4}$ Cup Sugar.
- 1 Tablespoon of Shortening.
- Pinch of Salt.
- $\frac{1}{2}$ Cup of Milk..

1 Heaping cup of Flour.

1 Heaping teaspoonful of Baking-Powder.

Bake in hot oven until golden brown. This recipe can be varied in a number of ways. It can be baked in a sheet and iced, or it can be baked in gem pans. It can be varied by having raisins or currants added or by carroway seeds. Vanilla can be used for flavoring or a teaspoon of powdered ginger. The wit of the cook will suggest further variations.



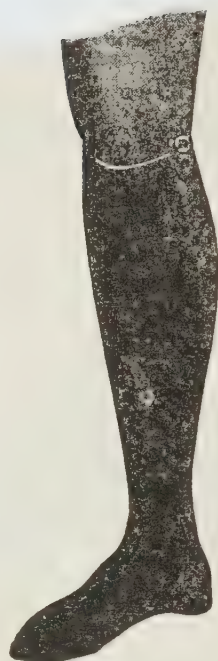
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THINGS WORTH KNOWING

HOW TO REMOVE GASOLINE STAINS.—Should a stain or ring show after cleaning clothes with gasoline, steam over a teakettle.

TO MAKE BAKED POTATOES MEALY.—Nip off ends of potatoes before baking.

TO PREVENT DRAIN PIPE FROM FREEZING.—Drop in one ounce of coarse salt.

TO KEEP SALT FROM STICKING.—Put a little corn starch in the salt cellar.

TO REMOVE SCORCHED STAINS FROM DISHES.—Let stand in strong borax water.

TO CLEAN VINEGAR CRUET.—Put a teaspoonful of lye in cruet and fill with water. Let stand a couple of days before washing with clean water.

TO MEND LACE—Put a piece of paper under the lace and then stitch on the machine until the hole is filled. Pick out paper afterwards. Use very fine thread on the machine.

CHEESE may be kept soft and good for a long time, if wrapped first in a cloth rung in vinegar, and then wrapped in dry cloth.

FIRE IN BUILDING.—Crawl on the floor, cover head with woolen wrap, wet if possible. Smoke goes up, clearest air nearest floor.

IF POTATOES HAVE BOILED DRY.—Set the kettle immediately into cold water prevents a burned flavour. Boil a strong solution of soda in the burned kettle.

TO REMOVE PAINT FROM GLASS.—Dip a damp cloth in baking soda and rub it over the spots.

FOR BURNS.—Lime water and sweet oil in equal quantities is a splendid remedy.

SALT WILL CURDLE NEW MILK, hence, in preparing porridge, gravies, etc., salt should be added when dish is prepared.

TO CLEAR HOT FAT.—Throw in a few slices of raw potato.

TO CLEAN POLISHED FURNITURE.—Dip a chamois skin in warm water and wipe carefully.

TO MAKE FLAT IRONS SMOOTH.—Rub them on fine salt. Keep a little beeswax in a cloth in the ironing blanket for the same purpose.

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STAINS ON HANDS, may be removed by rubbing with salt moistened with lemon juice. Then wash hands in clear water.

Place anything cooked in fat upon blotting paper and it will not taste greasy.

A dish of cold water placed in the oven will prevent a delicate cake from burning.

FOR CHAPPED HANDS.—One tablespoonful lemon juice, one tablespoon glycerine, 2 tablespoons alcohol and a few drops of perfume. Shake well before using.

CLEANING FLUID FOR WOOLEN CLOTHES.— $\frac{1}{2}$ ounce glycerine, $\frac{1}{2}$ ounce alcohol, $\frac{1}{2}$ ounce sulphuric ether, 2 ounces ammonia, $\frac{1}{2}$ ounce powdered Castile soap; add enough water to make 1 quart of the mixture. For woolen goods and to be used with brush or sponge and rinsed with pure water.

EXCELLENT CLEANING FLUID.—2 ounces aqua ammonia, 1 ounce powdered Castile soap, $\frac{1}{8}$ ounce saltpetre, $\frac{1}{2}$ ounce ether, $\frac{1}{2}$ ounce glycerine, 1 quart rain or filtered water. Can be used on any woolen goods.

TO CLEAN PIANO KEYS.—Rub carefully with alcohol.

TO REMOVE DUST FROM WALL PAPER.—Rub gently with flannel bag containing wheat bran.

TO CLEAN WHITE PORCELAIN BATH TUB.—Use turpentine on flannel cloth.

TIP ON BAKING BISCUITS.—Roll dough thinner than usual, use two cuts, one on top of other.

TO STONE RAISINS.—Pour boiling water on them first.

FOR MICE.—Sprinkle pieces of camphor around.

Grease which is used for frying potatoes, etc., may be used for fish if let come to a boil each time without tasting.

Try rubbing glycerine on your frosty window.

By wetting a spoon before serving jelly, you will find it more easily accomplished.

Sugar is a good thing to stop hiccoughs.

TO CLEAN BRASS.—Lemon and salt will clean brass utensils.

ALWAYS REMEMBER.—Cook vegetables in cold water.

TEA STAINS.—Pour boiling water through cloth.

TO CLEAN GREASE FROM WALL PAPER.—Rub spot with a flannel cloth dampened with alcohol.

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TO MELT CHOCOLATE.—Put the bars in a saucepan and place over the top of steaming kettle.

GOOD THING TO KNOW.—Warm lemons before squeezing, about double the quantity will be obtained.

TO CUT FRESH CAKE.—Wet knife in cold water before using.

TRY THIS.—Sprinkle flour over cake before icing, prevents it from running.

Tell your friends about the Government House Cook Book if you like it. Help make this edition a success.

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